



---

ELENA WALCH

---

# ELENA WALCH

CASTEL RINGBERG  
&  
KASTELAZ



DEFYING GRAVITY



Dear wine lovers, dear customers,

on the following pages we present you our vineyards, our family estate, our wines. We explain why we stand for sustainability and focus on parcel selection. We show new projects and altitudes. We look back to the past and take a look into the future. We invite you to get to know us better.

Sincerely,  
**Elena, Julia and Karoline Walch**







# AHEAD OF THE TIMES

At Elena Walch,  
a combination of  
sustainable manual  
practices and precise  
lot selection has always  
been a priority – setting  
benchmarks for the future



Elena Walch strolls along the steep south-facing slope of the vineyard of Kastelaz, stopping regularly to evaluate the ripening of the Gewürztraminer bunches. The village of Tramin below resembles a picture postcard, complete with blue sky and late summer sun. The panorama stretches past the tall church tower into the wide valley and across to the peaks of Corno Nero and Corno Bianco. Autumn is coming, harvest time. The Gewürztraminer and Merlot grapes that surround Elena Walch on her walk will be harvested by hand and mature into new wine in the modern cellar of the family estate, just like every year.

Vineyards from 250 meters reaching up to just 1000 meters above sea level belong to the estate. They lay in the exciting southernmost reaches of Alto Adige – with lots of sun and cool downwind – including the famous single vineyard „Vigna” sites of “Kastelaz” and “Castel Ringberg”. Alto Adige – the northernmost wine region in Italy – is blessed with a combination of Mediterranean warmth and, due to the altitude of the best vineyard sites, very cool nights, creating unique and desirable tension in the wines. So desirable, in fact, that despite accounting for less than one percent of the national output, the region is home to the highest percentage of ‘D.O.C.’ (controlled designation of origin) wines.

For decades, Elena Walch has been regarded as the “Grande Dame” of Alto Adige and Italian winemaking, and her family wine estate, now managed by her daughters, Julia and Karoline, counts among the elite of Italian wine production

– with international success. Born and raised in Milan, she completed architecture studies in Venice and settled in Bolzano when she married into a prominent wine family in the village of Tramin. “Suddenly, everything around me was about wine! The locals all talked about it, and in autumn, boxes full of picked grapes arrived in front of our house,” she recounts.

Fascinated by the interplay between nature, people and pleasure, full of self-confidence and energy, and unbiased by preconceptions, she set about investigating avenues for improvement. She was ahead of the times. “I wanted to aim for absolute quality and single vineyard wines,” she said, “I wanted to carry the treasures of nature in my hands.” As a pioneer, Elena Walch set the course for modern wine growing in Alto Adige and positioned herself at the pinnacle of Italian wine production. Elena’s list of innovations, including high-density planting, the introduction of international “noble” grape varieties, “Guyot” vine training, the use of French oak barriques and gentle processing of the grapes, were only some of the many accents of her qualitative renewal. Though de rigueur today, these represented a sensational change in thinking forty years ago. Even more important was Elena Walch’s commitment to single vineyard wines, a philosophy still central to the wine estate.

Her daughters, Julia and Karoline – trained in Burgundy, Bordeaux and the Australian city of Adelaide – have long since taken over the management of the family estate





“The family motto  
is as always:  
progress without  
losing our roots.”



and further led the enterprise in the fifth generation to what it is today: an estate known for its deeply characterful wines of elegance and personality, reflecting the most innovative winemaking, superb climatic conditions and sustainable practice. They follow a clear line: they aim unconditionally for sustainability, expand into higher altitudes, let the wines mature longer, extend the “Vigna” principle. They state: the wines must be individual expressions of their soils, climates and the sustainable, manual handwork in the estate. In this vein, the sisters believe firmly not only in internationally renowned top cuvées such as “Beyond the Clouds” but also in wine from precisely designated locations and parcels with historical or traditional names, carrying the mentioning of “Vigna” on the label. Also, beginning with the 2017 vintage, Julia and Karoline created the new top red wine of the wine estate, “Aton” Pinot Noir Riserva, whose debut was welcomed with highest awards from diverse wine guides. The family motto is as always: progress without losing our roots. Their commitment to manual,

meticulous labor paired with the most modern technology along with the will and dedication to continually take new paths and try new ideas have created the ideal conditions to be prepared for the future.

Elena Walch walks back down from the Vigna “Kastelaz” hill into the village and back to the venerable family home, where in the old vaulted cellar of the former Jesuit monastery, the innovative technology of the fermentation cellar lies waiting for this year’s grape harvest. The system installed in 2015 uses four separate steps to separate the berries gently from the stems so that they are neither torn nor squashed. Then gravity helps to transport the grapes – each parcel individually – into extra small tanks. Minimal intervention. A presentation of raw origin. Pure purism. “The cellar doesn’t make the wine. The secret lies in the vineyard. The respect for the soil, the climate and gentle harvesting are pivotal,” Elena Walch explains, knocking on one of the tanks, “but only excellent work in the cellar can coax the entire potential from the grapes.”



# ONLY EXCELLENT VINEYARDS BRING FORTH FIRST CLASS WINES

Karoline Walch about sustainability  
and thinking in terms of generations

**The family estate's tradition of sustainability is particularly close to your heart. Why?**

Sustainability is central to our family estate. The basis of our actions. Sustainability is not something that happens overnight, but rather a long-term concept and a constant learning process. The same applies to the wine production. Years pass between the vineyard and the bottle of wine. A glass of wine tells of the winemaker's year, the soil conditions, the microclimatic conditions and the work in the vineyards. The uniqueness and authenticity of our wines goes back to their vineyards. A work that is as gentle as possible in the vineyard, which promotes the balance of nature, is a prerequisite for us for great wines.

**Does this long-term, this constant development in family businesses like yours stand in particular focus?**

Absolutely. My sister and I have been giving this thought and action from the very beginning. I am happy about the excellent vineyards I am allowed to take over in the fifth generation; I want to pass on this valuable land in at least as good condition to future generations. What I take of the vineyard, I have to give back again. Our goal is to intervene as little as possible, to let nature do as much as possible itself. To create an autonomous cycle.

**What does this gentle cultivation of the vineyard look like?**

We promote biodiversity in all areas. Intricately preserved dry stone walls, hedgerows and cypresses provide a habitat for small animals such as snakes, lizards or

birds, and offer their niches as protection. The same applies to the grass between the vine rows, which is rolled alternately, and not cut. It protects the soil from dryness and forms a warm, moist microclimate. In addition, we green the rows with legumes and cover crops. Their roots loosen the soil, so the vine receives more oxygen and nitrogen. We manually remove weeds around the foot of the vine. In addition, we use our own compost at great expense to increase the humus content of the soil. The biological soil activity is stimulated so that it can produce the necessary minerals for healthy vine development.

**And outside the vineyard?**

Only a few examples: 60% of our electricity consumption is covered by solar energy through our own photovoltaic panels. The barrique barrels are from sustainable production, our corks are unbleached and free of dye, the capsules are recyclable, and the glass bottles of our "Selezione" wine range are ten percent lighter than the industry standard. In addition, our eight hectares of forest and seven hectares of meadows contribute to the preservation of natural green spaces and to the absorption of CO<sub>2</sub>.

**How is this extraordinary commitment to sustainability measured?**

We are certified with the Italian governmental sustainability label for wine estates, "VIVA," which provides objective evidence and verification of our sustainable work through responsible practices in viticulture, winemaking, and resource management. Furthermore, the result of a carbon footprint measurement by an external specialized eco-institute showed below-average CO<sub>2</sub> emissions per bottle. Starting with vintage 2024, our "Selezione" wines will be bottled in an elegant, light Burgundy bottle. This "lightweight bottle" (395g) is 12% lighter than our current one, enabling a saving of 64 tons of CO<sub>2</sub>. Ultimately, the true measure of success lies in the tangible progress made in the cellar and vineyards. Healthy vineyard development ensures the long-term quality of our wines, which is our guiding principle.



“We promote  
biodiversity  
in all areas.”



# THE VINEYARDS

Elena Walch banks on new  
altitudes and versatility

Within a geologically confined area, Elena Walch's broad portfolio of vineyards span the best aspects of Alto Adige winegrowing. Classical sun-kissed warm locations, rocky terraces and gentle rolling hills but also cool high-altitude locations with their short but intensive summer months contribute to blend varietal wines of deep character. "With this collection of sites, we are able to play and experiment. It is very exciting to follow vineyard specific expression through to the finished wines," says Julia Walch. Recently, Julia and Karoline Walch have expanded holdings to previously unplanted altitudes at which climate change has made

winegrowing possible. "We have always considered this change to be a chance to strive for grapes with higher acidity levels and freshness," Karoline Walch explains. Now, over fifteen hectares lie above 600 meters above sea level, where especially Pinot Bianco and Pinot Noir thrive. Just recently, a new plot of five hectares was planted on the eastern side of the valley in the mountain village of Aldino. With versatile plantings throughout the neighboring wine villages and a commitment to stay a step ahead of climate change, the Elena Walch estate continues relentlessly pursuing quality, today and for the future.



ALTENBURG





WALDLEITH



PLON



BARLEITH



ALDEIN „HOHE LAGE“



CASHMERE



# BECAUSE ORIGIN COUNTS

Julia Walch about the identity of the single vineyards „Castel Ringberg“ and „Kastelaz“ and their classification as “Vigna”



## **Which principles does the Elena Walch estate build on?**

Everything pivots around the concept of terroir, which is expressed most clearly through single vineyard “Vigna” wines. I am a passionate defender of this basic principle. This philosophy fruits optimally in our most important vineyards Vigna “Castel Ringberg” and Vigna “Kastelaz”. Because there, depending on location, individual and characteristic wines grow.

## **What exactly does “Vigna” mean?**

The term is an additional denomination of origin, recognizing a precisely demarcated and cartographically recorded single vineyard. Each “Vigna” is approved by regional authorities and is based on topographical specificity and historical performance. The term represents the

finest expression of terroir wines and therefore an important part of Italian wine culture. The highest art in wine production is in the creation of wines that are reflective of their origin, telling of soil structure, microclimatic conditions, altitude, aspect and orientation, in addition to the manual work in the vineyards.

## **What does the classification guarantee?**

It guarantees rigorous traceability of the single vineyard wines - not possible without the designation - and confirms our dedication to maintaining the legacy of quality these sites represent. Both these excellent locations have been famous for generations for their unique terroir: here arise the most awarded wines of our estate. The entry in the register of the exclusive “Vigna” classification confirms the success of the path we chose to take.

## **What fascinates you most about producing “Vigna” wines?**

For me, the most beautiful challenge for a winemaker is identifying the noblest vineyards and creating pure single vineyard wines from these lots. Not every site fulfills the necessary requirements. Individual single vineyard wines arise only from vineyards that are considered as one of a kind. We are extremely fortunate that our ancestors demonstrated incredible foresight in acquiring some of the most beautiful residences and properties in Alto Adige. To this day, our best wines come from these unique vineyards.

“Everything pivots around the concept of terroir, which is expressed most clearly through single vineyard “Vigna” wines.”





V I G N A

*Kastelaz*







# VIGNA KASTELAZ

A steep slope  
of “uniqueness”

The single vineyard Vigna site of “Kastelaz” dominates the landscape of the wine village of Tramin and counts among the exclusive sites in the region with southern exposure. As the origin of the Gewürztraminer grape, this town has been closely associated with viticulture for centuries. Ancient records show the great historical significance of the hill: Bishop Friedrich von Wangen allowed the establishment of a wine cellar on top of this hill around 1214. The “Castellaccio” or “little castle” located there gave birth to its current name of “Kastelaz”. Today, “Kastelaz” is solely in the hands of the Walch family. Elena Walch’s vineyard has become famous far beyond the borders of Italy, especially for its Gewürztraminer. Sloped at an imposing 63 % with rare full

southern exposure, this narrowly terraced vineyard resides on a layered structure of loose limestone soils, interspersed with post-glacial sand, granite and porphyry. The high contrast microclimate of the south-facing position with its day to night temperature shifts receives even more of the region’s ubiquitous sunshine, while strong afternoon winds and fresh mountain air in the evening bring cool temperatures. From grapes grown here on vines with extremely low yields, at altitudes between 330 and 380 meters, Elena Walch produces two of its most acclaimed wines, Gewürztraminer and Merlot Riserva Vigna “Kastelaz”: wines full of character and spice, power and elegance that reflect the unique and extreme growing conditions of the vineyard.







V I G N A

*Castel Ringberg*









# VIGNA CASTEL RINGBERG

The largest “monopole”  
in Alto Adige

The Renaissance castle built by the Habsburg Dynasty in 1620 rides the green waves of the surrounding vineyards above Lake Caldaro. At 20 hectares, Vigna “Castel Ringberg” may well be the largest contiguous vineyard in Alto Adige and has been in possession of the Walch family for over a hundred years. Here lies the origin of the many nationally and internationally awarded Elena Walch wines. The alternating moderate and steep slopes stand at a unique intersection of diverse soils. These special geological conditions, together with the mild, windy microclimate, are essential in creating mineral-rich wines of greatest elegance and finesse. Vigna “Castel Ringberg” offers an impressive diversity of rock varieties that are mirrored in the complexity of the wines. To the west, the dolomite rock of the Mendola ridge accompanies the vineyards; the steeper slopes are of 30,000 year old glacial gravel from the Adige

River which flowed through the Ice Age landscape. Loose soils offer grapevine roots, especially those of the Chardonnay, Sauvignon and Lagrein varieties, optimal aeration. In the overlying layers, mostly thousand-year-old classical lime soils from the Mendola ridge alternate with spots of moraine deposits – rocks carried from as far away as the upper reaches of the Venosta valley by glaciers. Additionally, the microclimate at the ideal altitude of 330 to 400 meters above sea level provides optimal conditions for wines of incomparable character. The mild influence of Lake Caldaro pairs with the cool evening air and the strong afternoon wind from the south, the “Ora”, which helps keep the grapes dry. The resulting gentle, close-to-nature processing and the deliberately small-scale production of the Vigna “Castel Ringberg” vineyard wines are further important aspects contributing to the realization of extraordinary wines.











# INNOVATION & TRADITION





# ARGENTUM BONUM **SILBERSTOLLEN®**

In a side tunnel of one of the highest former European mines, a limited series of Elena Walch's choicest wines are maturing – under optimal conditions and in pitch-darkness.

Our way to these bottles leads into the blackness of the mountain. A moment ago, we were encircled by white mountaintops, juicy green meadows and dark cliffs once formed by ancient masses of ice. Now, darkness awaits us. The small freight train that previously transported the wine into the mountain now begins to transport us. The wheels grind and groan on the old rails. We roll past the rock faces. It is cold. The trip takes us far into the depths of the former silver mine.

Twenty minutes and three kilometers later, the train stops. A stream of glacier water flows by on the ground. What a mystical

spot! Exciting and frightening. But also sheltering. Far away from everyday hectic. In the middle of nowhere. Two thousand meters up, in the middle of the mountain, in the middle of the Alps. There ahead, that must be it. The flashlight first shines on the dark rock face, where drops of water slide down to the floor. Then onto the bottles, already covered with dust. These have rested here, mostly in utter darkness, for years. The treasure. Elena Walch's choicest wines.

As early as the early Middle Ages, miners searched for silver here, on "Schneeberg" mountain, which separates the highest





parts of the Ridanna and Passiria valleys, close to the Austrian border in the middle of the Alps. Far up, near the peak, is the once highest silver mine in Europe. Where now Elena Walch's most important wines can rest and mature – and develop their potential under optimal conditions, in peace and quiet.

Their boots in cold glacier water, Julia and Karoline Walch each lift one of the bottles out of their dark resting place. The glass is cold. "Between these raw rock cliffs, the wine profits from the constant underground temperature of eleven degrees Celsius, the high humidity of around 95%, and the stillness that shields it from the vibrations of everyday life," Julia Walch explains. Only 1200 bottles per year travel by train three kilometers deep into the tunnel. "The wine gets its final polishing here," Karoline Walch emphasizes, "every spring, when the melting snow finally frees the way, a limited number of these silvermine-matured bottles of our Grande Cuvée 'Beyond the Clouds' and Gewürztraminer Vigna 'Kastelaz' under the name Argentum Bonum – Silberstollen are sent on their way to selected wine lovers. In the depths of the mountain, the wines are given time to express their complexity. The years of gentle bottle aging in the mine give the wines their youthful charm and depth. "They truly end up silver-plated," Julia Walch adds with a smile.

The two sisters lay the treasures back to rest. To the others. Into the darkness. They tramp back through the tunnel towards the exit. The clattering train takes them back into the light.

*“In the depths of the mountain, the wines are given time to express their complexity.”*







# THE ESTATE

LE VERRE CAPRICIEUX











OSTERIA & VINOTHÈQUE  
CASTEL RINGBERG





# Grande Cuvée



## BEYOND THE CLOUDS

The new millennium was to begin with a new 'super cuvée', the selection of the best grapes of the vintage, as the crowning glory of Elena Walch's wine selections. Thus, with the 2000 vintage, Alto Adige's first white 'super cuvée' was born, and today a multiple award-winning white icon of Italy: a parcel selection of the highest quality grapes from different grape varieties, fermented and matured together in wood. The different levels of maturity of the grape varieties and a selection that is already created in the vineyard are reflected in the untamed character of the cuvée. The wine should express the best of each vintage from Elena Walch's vineyards - year after year „Beyond the Clouds“.



## "ATON" PINOT NOIR RISERVA

The "Aton" Pinot Noir expresses timeless finesse and elegance. The wine presents itself a strong ruby red in the glass. Subtle notes of black berries, a hint of licorice and finely smoked notes define the bouquet, combining power and supreme elegance in this exceptional wine. With density, black berries, and minerality, combined with fine and fresh tannins, the "Aton" convinces on the palate with a spicy, long finish. The wine is particularly characterised by its great structure, as well as excellent elegance and finesse. An elegant Pinot Noir full of character, produced with the utmost dedication and detailed effort to do justice to this noblest of varieties with uncompromising quality.





### KERMESSE

The flagship red blend „Kermesse“ presents an intense ruby color and layered nose of red berries, sour cherries, violet, black pepper and black tea over a subtle smoky/roasted aroma. Strong tannins belie an inviting elegance and surprisingly fresh finish. Distinctive and long-lived. A blend of Syrah, Petit Verdot, Lagrein, Cabernet Sauvignon and Merlot.



### „CASHMERE“ GEWÜRZTRAMINER PASSITO

“Cashmere” Gewürztraminer Passito shines in golden yellow with slight glints of amber. Exquisite and intensively aromatic, the bouquet opens up with dried apricots, candied fruits, rose flowers, a whiff of oranges and caramel. On the palate, the Passito is highly concentrated, with a stimulating, harmonic Spiel between inviting sweetness and refreshing acidity, with juicy structure and complex fullness, elegance and exquisite taste.

# Kristallberg

### PINOT BIANCO „KRISTALLBERG“

Our Pinot Bianco „Kristallberg“ is a wine of great minerality. Presenting a clear, fresh straw yellow and a bouquet of fruity aromas with fresh pears and white stone fruits, as well as spicy notes with green walnuts and smoky and mineral aromas in the background. Elegant on the palate, but with juicy freshness, youthful vitality and stirring acidity, this partially barrel-fermented wine is an exciting new addition!





# VIGNA *Kastelaz*

## GEWÜRZTRAMINER VIGNA „KASTELAZ”

The Gewürztraminer Vigna “Kastelaz” is an international benchmark for the variety. With a rich, golden yellow color and a beguilingly complex bouquet both elegant and mineral, with aromas of roses and lychee as well as subtle acacia honey. On the palate, the wine is convincing and complex with an elegant structure, stimulating acidity, harmonious-spicy freshness and a delicate, vibrant finish. A wine with finesse and character!



## MERLOT RISERVA VIGNA „KASTELAZ”

A fresh, bright ruby red characterizes the Merlot Riserva Vigna “Kastelaz”. The wine is intense and pure in the nose, with fruity notes of sour cherries and plums, with hints of caramel and fine roasted aromas. Supple velvety tannins, a soft, round texture, an important, spicy body, fruity concentration and filigree elegance fill the palate.





# VIGNA *Castel Ringberg*

## PINOT GRIGIO VIGNA „CASTEL RINGBERG“

A clear straw yellow characterizes the Pinot Grigio Vigna "Castel Ringberg". A complex variety of fruits, especially ripe pears and lime blossom, as well as spicy sage notes inform the bouquet. Structure and elegance, power and harmony dominate the palate, combined with creamy fullness and density. A single vineyard Pinot Grigio with a lot of character!



## CHARDONNAY RISERVA VIGNA „CASTEL RINGBERG“

The Chardonnay Riserva Vigna "Castel Ringberg" presents a fresh golden yellow color and a bouquet characterized by a variety of aromas dense and complex with exotic fruits, including papaya, spicy with roasted almonds, and a hint of dandelion honey. On the palate, the wine impresses with a unique play of freshness and power, an elegant structure, a juicy, mineral vein paired with creamy body and harmonious balance, as well as a long, refreshing finish.



## RIESLING VIGNA „CASTEL RINGBERG“

The Riesling Vigna "Castel Ringberg" presents a brilliant straw yellow color alongside fruity aromas of peaches with subtle notes of white flowers, fresh spice with a hint of white pepper, and mineral typicity. On the palate unfolds a stimulating freshness and racy acidity combined with a mineral structure, filigree elegance and fresh finish.



## SAUVIGNON VIGNA „CASTEL RINGBERG“

Our Sauvignon Vigna "Castel Ringberg" shows an elegant straw yellow with light green accents. The invitingly subtle bouquet is characterized by elegant floral notes of elderflower and mountain herbs, a hint of gooseberries and an alpine freshness. With fruity fullness, elegant structure, juicy minerality, distinctive harmony and complex potential, this single vineyard Sauvignon delights.



# VIGNA *Castel Ringberg*

## LAGREIN RISERVA VIGNA „CASTEL RINGBERG“

The Lagrein Riserva Vigna “Castel Ringberg” shows a deep garnet red color and encourages repeated nosing for cranberry, currant, cherry, chocolate and delicate tobacco aromas. Tannins are velvety, and a fresh, spicy, mineral character can be found in the long finish.



## CABERNET SAUVIGNON RISERVA VIGNA „CASTEL RINGBERG“

The Cabernet Sauvignon Riserva Vigna “Castel Ringberg” awaits you in shades of deep dark ruby red. The inviting bouquet is characterized by complex fruit aromas of wild berries, blackberries and plums, as well as spicy notes of tobacco leaf, cloves and dark chocolate. On the palate, the wine boasts a strong, fruity body, pronounced tannins, fresh acidity, juicy length with a powerful finish and great aging potential.





# Favorites



## CHARDONNAY „CARDELLINO“

The Chardonnay "Cardellino" shows a straw-yellow color, with a complex play of fruity aromas, citrus and orange peel, some lime blossom, a mineral fullness and a spicy touch of tobacco. On the palate, this classic by Elena Walch surprises with exciting freshness and racy minerality, with elegance and juicy length. Inviting, refreshing and drinkable.



## PINOT NOIR „LUDWIG“

The Pinot Noir "Ludwig" presents itself with a full ruby red color and with elegant concentration and complexity. Fresh fruit notes of heart cherries and redcurrants as well as the spicy hint of pepper and elegant roasted notes characterize the bouquet. On the palate, the wine unfolds its full power and elegance with gripping tannins, a filigree structure and harmonious interplay between subtle spice and elegant freshness - with inviting length and great aging potential.



## BRONNER

Our Bronner impresses with a clear, strong straw yellow color with slightly green reflections. The nose combines complex, intense fruit aromas including apples, ripe pears and white peach with spicy herbal notes and a touch of thyme. The palate is youthful and fresh, inviting, mineral and juicy with a fruity texture and invigorating fresh finish.



## GEWÜRZTRAMINER „CONCERTO GROSSO“

The Gewürztraminer "Concerto Grosso" offers classic Gewürztraminer character. A bright, inviting golden yellow, this Gewürztraminer captivates with a sympathetic aroma play on the nose: aromatic notes with candied orange and citrus along with honey, cinnamon and cloves. On the palate, the wine offers a full, creamy structure with spice and length. An unapologetic flatterer and seducer!



## ROSÉ 20/26

Our Rosé "20/26" presents a light, salmon pink hue, elegant and fruity-driven with notes of raspberries, strawberries and a hint of citrus on the nose. On the palate, the wine is an open and inviting drink with juicy elegance and freshness, sympathetic and sociable, with a stimulating youthful finish.



## CABERNET „ISTRICE“

The Cabernet "Istrice" impresses with an intense ruby red color and stimulating fruit aromas - red forest berries and heart cherries - on the nose, as well as the seductive spiciness of white pepper and chocolate. On the palate, the wine surprises with a refreshing fullness and structure, with elegant, precise tannins and density, as well as a long, juicy finish.



## KALTERERSEE CLASSICO SUPERIORE „PER SÉ“

The classic Kalterersee Classico "per sé" shows a fresh ruby red color and an elegantly fruity bouquet of sour cherries and violets, white pepper and dark chocolate. Delicate tannins and a fresh structure characterize the light and pleasure-driven palate, ending in a juicy-spicy finish. A successful and innovative Kalterersee interpretation between tradition and innovation - a wine that speaks "for itself" (=per sé)!



# Selezione

## GEWÜRZTRAMINER

Our Gewürztraminer, with its typical dry Alto Adige charm and personality, gleams in intensive straw yellow. Classic Gewürztraminer notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices. The wine presents itself rich in finesse on the palate, with fresh fullness, harmonic elegance and a long finish.



## PINOT BIANCO

Our Pinot Bianco presents itself in clear, bright straw yellow, with fruity aromas, fresh apple notes and a touch of herbs in the bouquet. In the mouth, the wine surprises with elegant, mineral depth, lively acidity and a fresh finish.



## PINOT GRIGIO

Our Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral-salty richness and a crisp acidity are distinctive on the palate. A wine with backbone!



## EWA

Our EWA blend (Elena Walch) steps up in strong yellow and a delicate, aromatically distinguished bouquet of floral notes, some rose petals and spicy herbal notes. Fresh and youthfully light, characterized by the blend, it is convincing on the palate with elegant and lively structure as well as a stimulating finish.



## MÜLLER THURGAU

Our Müller Thurgau is persuasive with light straw yellow color, pleasant aromas, discreet aromas of herbs, some nutmeg as well as slight notes of apricot. Enjoyable freshness, youthful acidity and delicate structure characterize the palate.



## SAUVIGNON

Our Sauvignon captivates with its bright yellow color and aromatic bouquet of ripe gooseberries and elderberries as well as fine notes of herbs. Juicy acidity, elegant structure and an inviting finish characterize the palate.



## CHARDONNAY

Our Chardonnay shines in brilliant straw yellow with a fruity bouquet of exotic notes, ripe bananas and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish.



# Selezione

## PINOT NERO

Our Pinot Nero Elena Walch shines in clear, fresh ruby red. A fruity play of aromas of red berries, cherries and raspberries as well as spicy notes with some white pepper characterizes the bouquet. In the mouth, the wine convinces with lively structure and inviting freshness, with soft, velvety tannins, discreet spices in the background and a youthful, elegant finish.



## LAGREIN

Our Lagrein Elena Walch gleams invitingly with its intensive and dense garnet red color. The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, charming finish classify the palate.



## MERLOT

Fresh garnet red is the color our Merlot Elena Walch wears. Intensive and clean in the nose, with fruity notes of wild berries, spicy notes and some chocolate. Firm tannins, meaty structure with opulence and elegance fill the palate where the wine convinces with softness and juiciness, with drinking pleasure and a pleasingly stimulating finish.



## SCHIAVA

The Schiava Elena Walch appears bright ruby in colour with a delicate hint of cherry on the nose. On the palate it is harmonious and elegant due to naturally mild acidity and tannin with a pleasant bitter almond flavour on the finish. An elegant, fruity red wine with good lengths.



ELENA WALCH

ELENAWALCH.COM | +39 0471 860172 | INFO@ELENAWALCH.IT  
VIA ANDREAS HOFER 1 39040 TRAMIN | ALTO ADIGE - ITALY



CAMPAGIN FINANCED ACCORDING  
TO EC REGULATION N 2021/2115



