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# ELENA WALCH

## Pinot Bianco “Kristallberg” 2019 Alto Adige DOC

*“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!”*

Tramin, October 2020



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### VINTAGE 2019

The 2019 vintage presents itself as a classic Alto Adige vintage, albeit a smaller harvest. Starting with a warm spring, there was a delayed increase to higher temperatures after a cooler April and May. Harvest began the second week of September, two whole weeks later than in 2018 and our historic Alto Adige starting time. This enabled the grapes to benefit from the praised "golden Alto Adige autumn" with warm days and cool nights. In particular, the vineyards at higher altitudes, where maturation is attained later, were able to benefit from the very best weather conditions in late autumn.

### VINIFICATION

Gentle pressing, followed by a static clarification through must refrigeration. Fermentation partially takes place in stainless steel tanks at a controlled temperature of 20°C. 15% ferments in French barrique barrels and matures there for another five months. Assemblage takes place in spring the following year.

Alcohol: 13,50 % Vol.  
Total acidity: 7,5 g/L  
Residual sugar: 2,1 g/L

Appellation: Alto Adige DOC  
Aging potential: 3-6 years  
Availability: 0,75 l

