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# ELENA WALCH

## Pinot Nero “Ludwig” 2018 Alto Adige DOC

The long history of the Pinot Noir in Alto Adige has accompanied the development of the wine region. Elena Walch's Pinot Noir "Ludwig" was created with the 2001 vintage, from grapes of old vines, some of which were even planted as Pergola. The small production of 10,000 bottles indicates the strict selection of the plots to produce a classic, complex Pinot Noir of the highest quality. The many national and international awards for Pinot Noir "Ludwig", including the highest award of the 12th and 19th Italian Pinot Noir Competition in 2013 and 2020, confirm the winemaker's great commitment to this noble grape variety.

*“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”*

Tramin, January 2021



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### VINTAGE 2018

The vintage 2018 presents itself as an excellent vintage with an excellent quality. Winter lingered a bit, resulting in a slightly late mid-April sprouting, but warm and rainy conditions through late May flowering re-aligned the calendar. The harvest finally started in best weather conditions in late August - a few cooler weeks in the middle to the end of August had postponed the start of reading for a few days after the very hot and dry weeks in July. It was followed by a golden autumn with sunny and warm days - for each variety, the ideal, phenolic maturity was awaited. Already cool nights, especially with the white wines, were crucial for preserving acidity and freshness. A great vintage in Alto Adige!

### VINIFICATION



Traditional fermentation, partially in large Slovenia oak vats, partially in stainless steel tanks. Malolactic fermentation follows and, the final wine matures in French oak barrels for another 12 months. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using via gravity fed technology. A highly sensitive destemmer and the gentle transport of the grapes by means of a specialized container, “cuvon”, which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The State-of-the-Art building is certainly unique in Alto Adige, and is probably one of the most modern fermentation cellars in Italy to produce great red wines of excellence.

Alcohol: 13,50% Vol.  
Total acidity: 6,1 g/L  
Residual sugar: 1,2 g/L  
Variety: 100% Pinot Nero

Appellation: Alto Adige DOC  
Aging potential: 8-15 years  
Availability: 0,75 / 1,5 l  
Harvest: Entirely handpicked

