

---

# ELENA WALCH

## Pinot Bianco “Kristallberg” 2019 Alto Adige DOC

Since the 2015 vintage, the Pinot Bianco "Kristallberg" has enriched the Elena Walch portfolio. It is Elena Walch's goal to find the ideal terroir for each grape variety to enable optimal conditions to produce multi-faceted wines. It is particularly valuable and rare to have vineyards in different locations, altitudes, and exposures in a single-family estate, making it possible to respond to each individual wine and its personality. Climate change in particular brings challenges and requires winemakers to be one step ahead, and our production of Pinot Bianco also reflects this change. To guarantee a fresh style of Pinot Bianco now and for future vineyards, a vineyard at an altitude of 600m on a small mountain terrace between Tramin and Kaltern was purchased a few years ago, and other sites at the same altitude were added later. With the Pinot Bianco "Kristallberg" a new wine from high altitude vineyards was created, which can perfectly bring to the fore the vertical, complex, and mineral typicity of the Pinot Bianco.

*“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



---

### 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  
Variety: 100% Pinot Bianco

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

