

ELENA WALCH

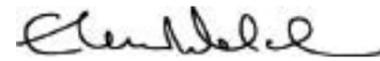
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ELENA WALCH

“Heart of Gold”

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 HER TIME

Elena Walch set about revolutionizing the approach of the region years before terroir-focused principles took root in Alto Adige.

Elena Walch hikes the impossibly steep south-facing slope of the vineyard of Kastelaz, stopping regularly to evaluate the ripening of the Gewürztraminer clusters in front of her. The namesake village of Tramin below paints a picture postcard in the late summer sun. In a few weeks, these same vines will be hand-harvested before descending to the technologically updated Walch family cellar only steps away to begin their metamorphosis, as in so many years past.

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 a 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. Here, the Elena Walch vineyards, scattered through the southern part of the valley, including the famous Single Vineyard „Vigna“ sites of "Kastelaz", "Castel Ringberg" and others rise to up to almost one thousand meters above sea level.

While Elena Walch is now firmly regarded as among Italy's elite, the origin story is decidedly organic. 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, and unbiased by preconceptions, she set about investigating avenues for improvement. Though de rigueur today, Elena's list of innovations, including high-density planting, "Guyot" vine training and employment of French oak barriques, represented a sensational change in thinking thirty years ago. Paramount to the evolution was a dedication to single vineyard wines, individually expressive of their specific place, an idea unheard of in Alto Adige at the time.

The estate is now internationally respected for varietal wines sourced from multiple proprietary locations, 'Vigna' wines from some of the most acclaimed sites in the valley and award-winning, top cuvees such as the renowned "Beyond the Clouds."

Following the same path those grapes will soon take, Elena departs the hill of Kastelaz for home, a former Jesuit monastery which serves as residence, offices and cellar for the family business. The cellar saw a complete overhaul in 2015 to a full gravity-flow facility with multiple sorting stations and parcel by parcel fermentation in small, temperature-controlled tanks. "The secrets are in the vineyards. Respect for the soil, the climate and careful harvesting are crucial," Elena explains, "but only perfect cellar work can coax the full potential of the harvest." Hav-



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ing pulled Alto Adige into the upper echelon of fine wine regions, Elena Walch has earned a rest.

Luckily, the next generation of Walchs are groomed. Sisters Julia and Karoline - oenologically educated in Burgundy, Bordeaux and Adelaide - are taking the lead while continuing to follow the family's successful recipe: progress without losing respect for tradition.

Forward-thinking projects abound. In addition to the cellar technology implementation, Elena and daughters have spearheaded a project for estate-grown sparkling wine from the Trentodoc appellation, and planted new vineyards at previously unexplored altitudes in Alto Adige. On the future, Elena explains "We do not want to react. We want to surprise ourselves!"



VINEYARDS



ALTENBURG



Within a geologically confined area, Elena Walch's broad portfolio of vineyards span the best aspects of Alto Adige winegrowing. In addition to Vigna "Kastelaz" and Vigna "Castel Ringberg", numerous additional smaller plots lend diversity of soils, aspects and altitude, to blend varietal wines of deep character. Elena sums up the approach "with this collection of sites, we are able to play and experiment. It is very exciting to follow vineyard specific expression through the finished wines."

Recently, Elena and her daughters have expanded holdings to previously unplanted altitudes in search of higher acidity levels, including Pinot Bianco 600 meters above sea level on a porphyric terrace of quartz and biotite and a new project in the mountain village of Aldein, Pinot Bianco and Pinot Noir at 1000 meters and on the eastern side of the valley, among others. With versatile plantings throughout the neighbouring wine villages, and a commitment to stay a step ahead of climate change, Elena Walch relentlessly pursues quality yesterday, today and into the future.



REITWIES



WADLEITH



CASHMERE



PLON



KLUGHAMMER



BARLEITH

BECAUSE THE ORIGIN COUNTS

About the Vigna classification

Elena Walch built her namesake estate around the concept of terroir, at a time when this was not accepted doctrine in Alto Adige. With the more recent Italian wine trade's adoption of "Vigna," and especially given the longstanding superior reputation of her sites "Kastelaz" and "Castel Ringberg," the past has met the present. And, with like-minded daughters Julia and Karoline on board, "Vigna" cultivation is also the future. So, then, what is "Vigna?"

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.

Julia Walch, who trained in Burgundy and is therefore well-versed in vineyard hierarchy, enthusiastically supports the movement: "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. Vigna represents the finest expression of terroir wines and therefore an important part of Italian wine culture."

By design, not every vineyard can meet the criteria. "We are very fortunate that our ancestors demonstrated incredible foresight in acquiring some of the most beautiful vineyards in Alto Adige. To this day, the sites they identified continue to produce standard-bearers for the region, if not the nation" explains Julia. By registering these vineyards in the strictly-controlled Vigna classification, Elena Walch guarantees rigorous traceability of their single vineyard wines - not possible without the designation - and confirms their dedication to maintaining the legacy of quality these sites represent.





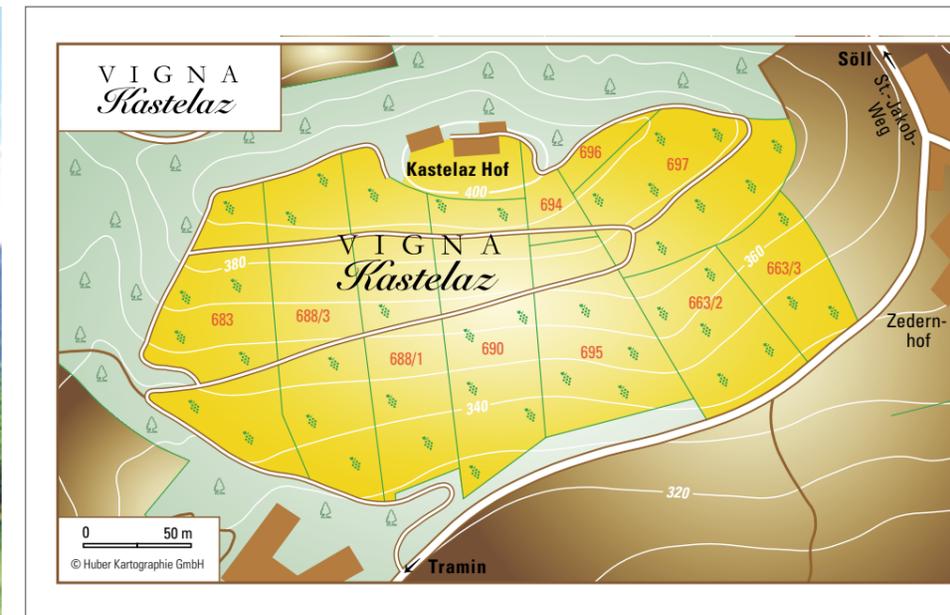
VIGNA

Kastelaz



The recognized single vineyard Vigna site of "Kastelaz" dominates the landscape of the wine village of Tramin. Sloped at an imposing 63 degrees with a rare full Southern exposure, this narrowly terraced vineyard scales from 330 to 380 meters above sea level on a layered structure of loose limestone soils, interspersed with post-glacial sand, granite and porphyry. The best elements of Alto Adige viticulture are further magnified here, as the south-facing position grants even more of the region's ubiquitous sunshine, while strong winds and altitude engender very cool evening temperatures.

As the namesake location for the Gewürztraminer variety ("the spicy grape of Tramin,") this town has been closely associated with viticulture for centuries. Historical records cite Bishop Friedrich von Wangen as establishing a wine cellar on this hill circa 1214. The "Castellaccio," or "little castle" there gave way to the modern name of "Kastelaz." From here, Elena Walch exclusively bottles two top wines, a ripe yet elegant Merlot Riserva and an internationally-recognized Gewürztraminer that powerfully reflects the unique growing conditions the vineyard presents.





VIGNA

Castel Ringberg

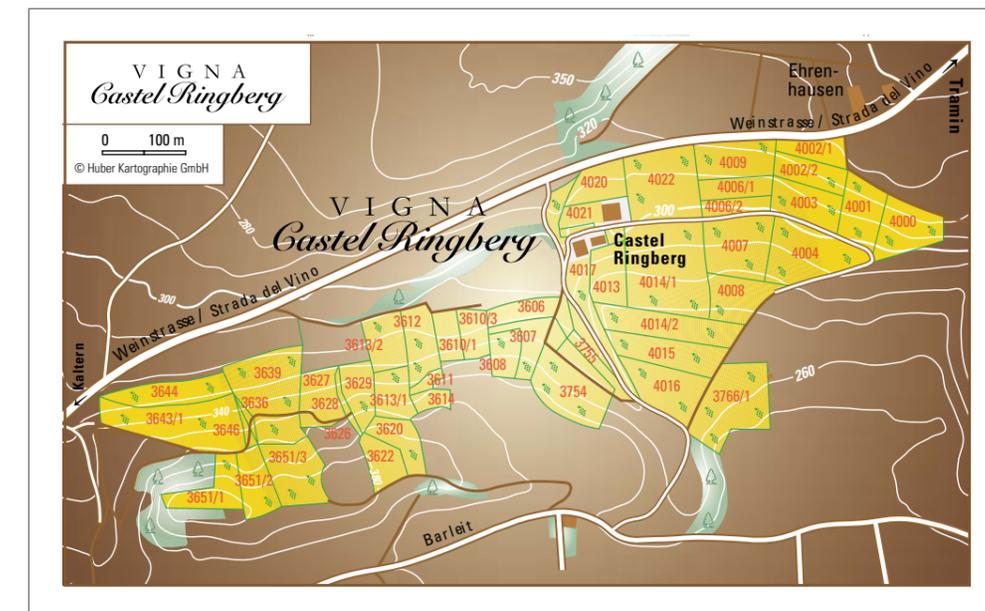




At 20 hectares, Vigna “Castel Ringberg” may well be the largest contiguous vineyard in Alto Adige. Named for the Renaissance castle built there by Habsburgs in 1620 and rising up from Lake Caldaro in alternating moderate and steep slopes, it is a crown jewel of the region and another monopole for Elena Walch, from where many of her award-winning, mineral-driven wines emanate.

In addition to variable altitudes from 330 to 400 meters above sea level,

“Castel Ringberg” also boasts a multiplicity of soils. The higher perches, climbing into the “Mendel” ridge of the Dolomites, are of 30,000 year old glacial Adige River gravel, while calcareous soils with morainic substrata join loose limestone in gentler lower zones. The moderating influence of the lake and the strong afternoon drying southerly wind known as “Ora” also contribute to the balanced, elegant character of the wines, from a host of native and international varieties.







INNOVATION
& TRADITION

HOSPITALITY





DUTY NOW FOR THE FUTURE

About sustainability



Karoline Walch is the younger of the two daughters of Elena Walch. The tradition of the sustainability of the family estate is very important to her. 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. From the vineyard to the bottle of wine pass years. A glass of wine tells of the winemaker's year, the soil conditions, the small climatic 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.

Is this long-term, this constant development in family businesses like yours in particular focus?

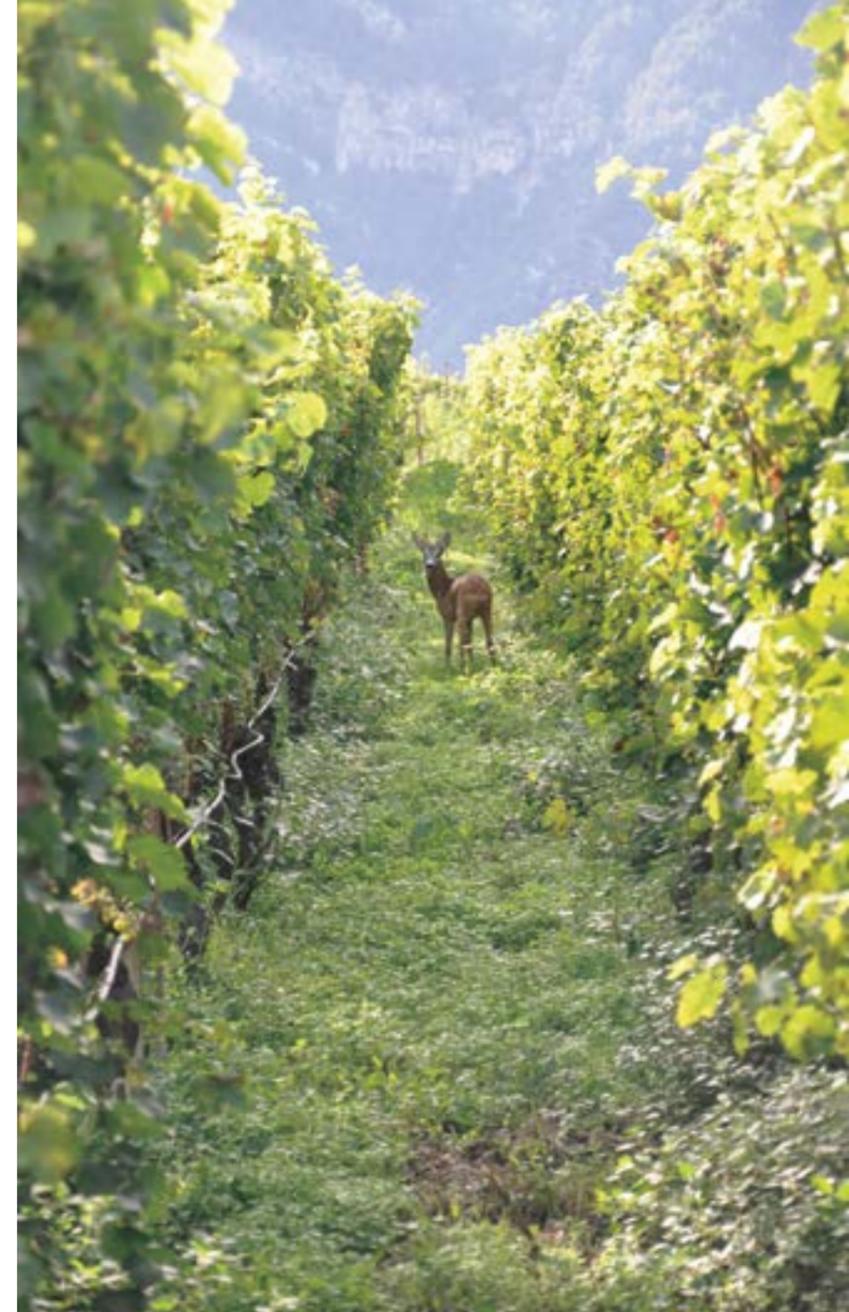
Absolutely. My sister and I have been giving this thought and action from the very beginning. I am happy about the excellent vineyards I am allowed to take over in the fifth generation, I want to pass on this valuable land in at least as good condition to future generations. What I take of the vineyard, 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 provide protection in their niches. 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. Their roots loosen the soil, so the vine comes to more oxygen and nitrogen. And of course we do without herbicides. Instead, 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 a healthy vine development.

What do you want to achieve through this work?

Our vineyards should be as resistant as possible and be able to develop their own defenses. For this reason, we also follow „gentle pruning“ according to Simonit & Sirch: respecting the natural woodiness, no large wounds are added during the cut and attention paid to the continuity of the vascular flow. This enables the vine to live a healthy life. A healthy development of the vineyard is reflected in the long-term quality of the wines. And this is our highest credo.



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.

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.

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.

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)!



MOSCATO ROSA

The Moscato Rosa holds a bright ruby red color and tantalizing bouquet of floral notes including rose petal, dried hay and white flowers, along with red berries, especially raspberry. On the palate, it densely combines fresh fruit playfulness and a harmonious fresh acidity. Spices and mineral appear in the charming long finish.

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



VIGNA
Castel Ringberg

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 typicality. 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.



GRANDE CUVÉE

BEYOND THE CLOUDS

A brilliant straw yellow characterizes the white cuvée "Beyond the Clouds." On the nose, a complex, beguiling aroma game with notes of white flowers and fruit nuances from stone fruit and pineapple, capped by a fine mineral approach. Elegant and multi-layered, the wine presents itself with a discreetly integrated, restrained wood note on the palate: with finesse and power, exciting and with great development potential and a vibrant finish. A selection of our finest white grapes, predominantly Chardonnay.



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.

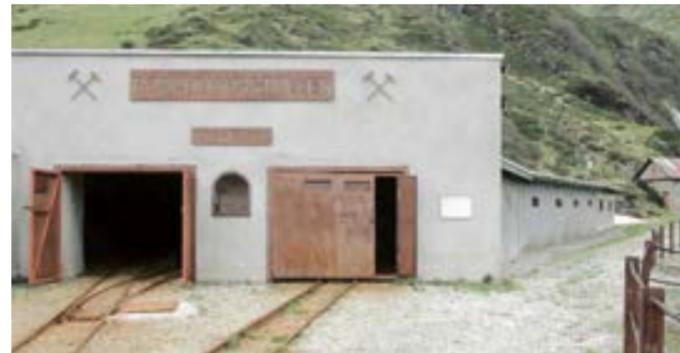


argentum bonum **SILBERSTOLLEN®**

Elena Walch's finest wines are stored in a side gallery of the highest mine in Europe. Only a small number of bottles annually reaches the daylight again.

Historical records dating to 1237 tell of the "argentum bonum de Schneeberch" (the "good silver of Schneeberg"). Schneeberg is a now-abandoned Alpine silver mine at 2000 meters above sea level - the highest in Europe - in the Rindhaubental Valley, and, since 2011, site of Elena Walch's special aging project. "Our family has known for generations that storing at high altitude brings out the best in wine," says Karoline Walch. "We wanted to approximate the same slow aging process we had experienced when aging our private stock at our mountain lodge." Three kilometres inside the cliffs of the

former mine, at a steady temperature of 7 degrees Celsius and 95 per cent humidity, two flagship bottlings, "Beyond the Clouds" and Gewürztraminer "Kastelaz," sleep for years in absolute darkness and low air pressure. These wines develop a layered complexity while maintaining all the freshness of current vintages. In spring, as the snow melts and access is again available via a dedicated mountain railway, just 600 bottles each are retrieved and hand-packaged with a wax seal, tissue and 3-bottle wood case for the most discerning of international collectors.



ELENA WALCH



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