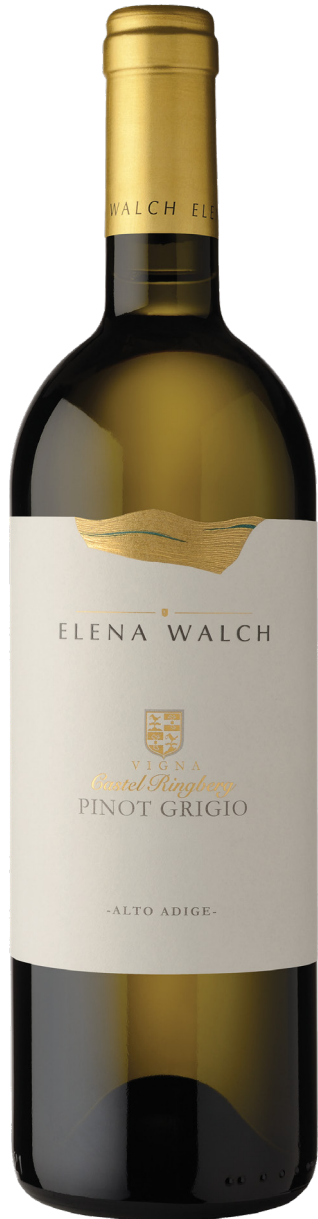


ELENA WALCH

2022 PINOT GRIGIO, VIGNA “CASTEL RINGBERG” ALTO ADIGE DOC



THE WINERY

Elena Walch is a 5-generation family-run estate in North-East Italy's Alto Adige region, known for leading the area's wine quality revolution. The estate's philosophy emphasizes terroir, the belief that wines reflect their soil, climate, and vineyard cultivation. The estate commits to sustainability and passing on this approach to future generations. Quality is seen as originating in the vineyard, requiring meticulous cultivation of each vineyard. With 90 hectares, including top vineyards VIGNA Castel Ringberg in Caldaro and VIGNA Kastelaz in Tramin, Elena Walch is a major figure in Alto Adige winemaking.

THE WINE

The “Castel Ringberg” vineyard, named after the Renaissance castle built by the Habsburgs in 1620, is located along the slopes of Lake Caldaro. It oscillates between moderate and steep gradients. The vineyard is a regional highlight and an exclusive property of Elena Walch, from where many of her award-winning, mineral-rich wines originate. The term “Vigna” specifies a well-defined and mapped single vineyard.

VINEYARDS

Vigna “Castel Ringberg” has variable altitudes ranging from 330 to 400 meters above sea level and features a variety of soils. The higher areas, extending into the “Mendel” ridge of the Dolomites, consist of 30,000-year-old Adige River gravel. The balanced, elegant character of the wines, made from a variety of native and international varieties, is influenced by the lake and the strong drying southerly wind known as “Ora”.

VINTAGE NOTES

The 2022 vintage brings high-quality grapes to our cellar, thanks to a warm and stable summer. A warm spring initiated early flowering, followed by a dry and hot summer. Despite the drought, our irrigation systems and technology ensured the health of the grapes. The result is high-quality, mature grapes with balanced acidity values, achieved through targeted foliage work and an early harvest. The first grapes, hand-picked as always, were harvested at the end of August. The wines promise complexity, structure, and excellent fruitiness.

WINEMAKING

Gentle pressing, followed by static clarification. A part ferments in stainless steel tanks under controlled temperature (20°C). 20% of the must ferments in French oak barrels and barriques (Allier) followed by partial malolactic fermentation. The blending occurs shortly before bottling in springtime the following year.

TASTING NOTES

“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!” -Elena Walch

VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	Calcareous soils with morainic substrata and loose limestone are found in lower zones
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Pinot Grigio
Aging:	20% of the must ferments in French oak barrels and barriques (Allier) followed by partial malolactic fermentation.

TECHNICAL DETAILS

Alcohol:	13.5%
Residual Sugar:	1.1 g/L
Total Acidity:	5.5 g/L