

ELENA WALCH

2022 GEWÜRZTRAMINER VIGNA “KASTELAZ” ALTO ADIGE DOC

WINERY

Elena Walch is a 5-generation family-run estate in Alto Adige, a region in the North-East part of Italy that led the wine quality revolution in the area and has gained a prominent international reputation. The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 90 hectares in cultivation, including the two top vineyards VIGNA Castel Ringberg in Caldaro und VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

WINE

The Gewürztraminer Vigna “Kastelaz” is an international benchmark for the variety and Elena Walch for this reason has been dubbed the “Queen of Gewürztraminer” by Gambero Rosso.

VINEYARDS

The recognized single vineyard Vigna site of “Kastelaz” dominates the landscape of the wine village of Tramin. The term “Vigna” is an additional denomination of origin, recognizing a precisely demarcated and cartographically recorded single vineyard.

VINTAGE NOTES

The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August — as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit.

WINEMAKING

Very carefully selected, fully ripe grapes get selected, picked in two harvests. Before pressing, the crushed berries are cold macerated for 6 hours, after which the juice is clarified by refrigeration and natural sedimentation. Fermentation is activated using selected yeasts and the temperature is controlled at 18°C. The young wine remains on its lees for several months.

TASTING NOTES

With a rich, golden yellow color and a beguilingly complex bouquet, both elegant and mineral, this wine offers aromas of roses and lychee as well as subtle acacia honey. On the palate, it is convincing and complex with an elegant structure, stimulating acidity, harmonious-spicy freshness and a delicate, vibrant and dry finish. A wine with finesse and character.



VINEYARD

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| Region: | Italy |
| Appellation: | Alto Adige |
| Soil: | Loose limestone soils, interspersed with post glacial sand, granite and porphyry |
| Exposure: | South-facing |
| Eco-Practices: | Sustainable |

WINEMAKING

Varietals: 100% Gewürztraminer - estate sourced

TECHNICAL DETAILS

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|-----------------|---------|
| Alcohol: | 14% |
| Residual Sugar: | 6.8 g/L |
| Total Acidity: | 5.3 g/L |