

ELENA WALCH

2022 SAUVIGNON VIGNA ‘CASTEL RINGBERG’, 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 “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. Calcareous soils with morainic substrata and loose limestone are found in the lower zones. 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.

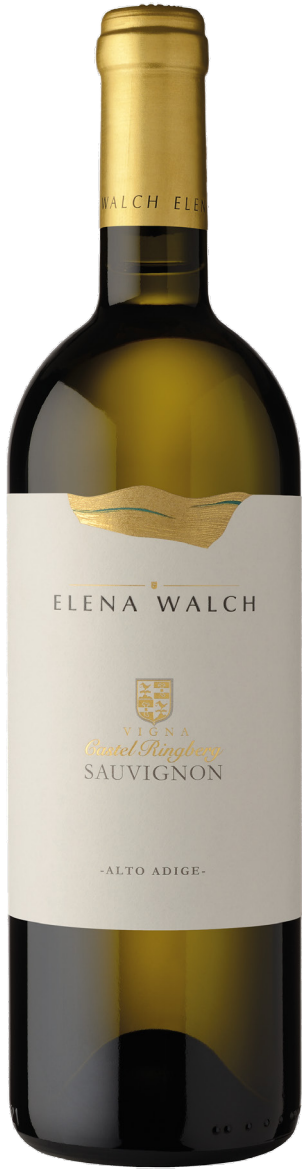
WINEMAKING

The process requires refrigeration for static clarification. A portion of the mixture ferments at a controlled temperature of 18°C with prolonged yeast exposure. The remaining 15% ferments in a barrique. The mixture is combined just before bottling and then allowed some time to mature in the bottle.

TASTING NOTES

“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.”

-Elena Walch



VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	A mix of 30,000-year-old glacial Adige River gravel with calcareous soils and loose limestone
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sauvignon
Aging:	In temperature controlled stainless steel and barriques

TECHNICAL DETAILS

Alcohol:	13.5%
Residual Sugar:	0.6 g/L
Total Acidity:	6.6 g/L