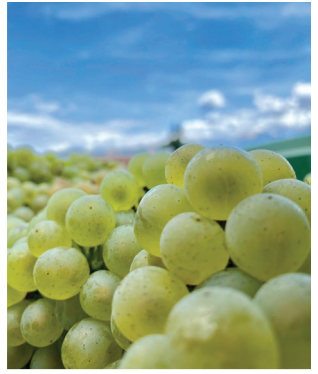


PRESENTING

ELENA WALCH





Julia, Karoline and  
Elena Walch, Proprietors



## INTRODUCTION

Elena Walch is a leading Alto Adige wine estate, in family hands, and belongs to the elite in Italian wine production, with international success.

Encouraging quality and innovation, Elena Walch stood at the head of the Alto Adige quality revolution and has gained local and international esteem for her efforts. An architect by trade, Elena Walch married into one of the oldest and most significant wine families of the region and brought new, modern concepts to the traditional establishment. Now, the responsibility for the family business is being put into the hands of the daughters, Julia and Karoline Walch, already the fifth generation.

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 and VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

The wines show character, elegance and great personality, reflecting the most professional winemaking. The superb climatic conditions and the excellent location of the vineyards produce fresh and fruity white wines as well as concentrated and velvety red wines.

## VINEYARDS

Elena Walch's two 'Vigna' are the vineyards of Vigna Kastelaz and Vigna Castel Ringberg. Both have been recognized for generations for their unique terroir, and for decades the wines produced here have borne the name of the same single vineyard they derive from.

The term 'Vigna' indicates a smaller, more specific geographical origin and designates the smallest historical/geographical unit of a vineyard. Every single Vigna must be officially admitted and registered within the regional government. This designation expresses the epitome of terroir philosophy with the idea of a 'parcel wine' from an exact plot with a historical or traditional name.

### VIGNA CASTEL RINGBERG

Vigna "Castel Ringberg" is the most important property of the Elena Walch estate and is the origin of some of the most awarded wines of Italy. In the midst of about 20 hectares of vineyards with a view of Lake Caldaro lies the romantic Castel Ringberg castle, built in 1620 by the Habsburg dynasty. Today, the wines mature in the barrique cellar of the castle after the grapes have been vinified at the winery in Tramin. The moderately steep vineyards of moraine, mostly chalky but also loamy and sandy soils allow optimal cultivation for the production of unique, varietal terroir wines. Due to the mild climate influenced by the nearby lake and the ideal altitude of about 1,100 feet, grapes of the best quality are delivered to the cellar in Tramin, where the wines are pressed and aged.



## VINEYARDS

### VIGNA KASTELAZ

The imposing location above the wine village of Tramin is one of the rarest, exclusive Southern exposures in Alto Adige – since most of the vineyards in the region follow the valley, facing East or West. The vineyard terraces at around 1,200 feet above sea level are planted with Gewürztraminer and Merlot. Here, close rows of medium planting density and extremely low yield produce the finest wines. In concert, the light chalky soils, together with the special climatic and microclimatic conditions of the warm Southern exposure, bring forth terroir wines which continually deserve the predicate of “uniqueness”.



## THE WINE CELLAR

Our cellar was built sustainably – from natural stone, underground – nearly 150 years ago in Tramin, and has since then been continually modernized and remodeled to become what it is today: one of Alto Adige’s longest-standing private cellars. The most modern wines are all handcrafted here, with respect for the environment and in harmony with nature and in the spirit of ongoing sustainability, using grapes from the best vineyards. The size of the production facilities and the vineyards owned by the family render the estate one of the most productive wine establishments in the region.

We have a completely high-tech underground fermentation cellar for whites and reds mostly which completes our historic cellar and which works with the principle of gravity in order to process the grapes extremely carefully, but mostly with the idea of fermenting whole berries and/or whole bunches, in order to preserve more fruit and crystal-clear aromas as well as softer tannins. The purpose of this investment is to further improve the quality of our premium wines, especially the red Riserva wines by working in a more flexible way in order to adjust for the requirements of the various varieties. This mid-sized facility is certainly one of the state of the art fermenting cellars in all of Italy.



## SUSTAINABILITY

Elena Walch values nature, respects it, and wants to pass it on in perfection to the next generation. Sustainable work is at the heart of the company's philosophy and was introduced more than ten years ago. The path to sustainability is not an overnight change, but is perceived as a process and an apprenticeship. The measures have been gradually enforced in all areas of the company so that the work is not based on a handful of strict rules, but rather the awareness of everyone is trained in this new direction.

A CO<sub>2</sub> balance (carbon footprint) made in 2022 by an external specialized ecological institute allows us a detailed insight into the different areas of our winery. Overall, the result points to a below-average CO<sub>2</sub> emission per bottle in European and worldwide comparison with other wineries. But especially the CO<sub>2</sub> analysis serves a further improvement and the constant search for new accents to further reduce our CO<sub>2</sub> footprint.

The goal is to be a “good” company that knows how to protect the environment in which Elena Walch operates, also for the next generations. The environment is an important part of the work: the Elena Walch winery is convinced that it can do something good here, with the quality of the wine uncompromisingly at the forefront of our thoughts.



# 2022 Pinot Bianco “Kristallberg”

## 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. 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.

### 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. 40% ferments in medium oak casks of 25 hl each, 20% in French barrique barrels, the remaining part in stainless steel and matures there for another five months. Assemblage takes place in summer the following year.

<b>VARIETAL COMPOSITION</b>	100% Pinot Bianco
<b>YEAST</b>	Selective native yeasts
<b>ALCOHOL</b>	13.5%
<b>TOTAL ACIDITY</b>	6.7 g/L
<b>RESIDUAL SUGAR</b>	2.3 g/L
<b>LONGEVITY</b>	3-8 years

### NOTES

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# 2022 Sauvignon “Vigna Castel Ringberg”

## Alto Adige DOC

Named for the Renaissance castle built by Habsburgs in 1620 and rising up from Lake Caldaro in alternating moderate and steep slopes, the “Vigna Castel Ringberg” is a crown jewel of the region and a monopole for Elena Walch. The term “Vigna” is an additional denomination of origin, recognizing a precisely demarcated and cartographically recorded single vineyard.

### VINIFICATION

Static clarification through must refrigeration. A part ferments under a controlled temperature of 18°C with extended yeast contact. The rest (15%) ferments in barrique. Assemblage shortly before bottling, afterwards some maturation in the bottle.

### SOIL

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.

### VARIETAL

**COMPOSITION** 100% Pinot Bianco

**YEAST** Selective native yeasts

**ALCOHOL** 13.5%

**TOTAL  
ACIDITY** 6.7 g/L

**RESIDUAL  
SUGAR** 2.3 g/L

**LONGEVITY** 3-8 years

### NOTES

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## 2021 “Beyond the Clouds” Alto Adige Bianco DOC

The new millennium was to begin with a new ‘super cuvée’, the selection of the best grapes of the vintage, as the crowning glory of Elena Walch’s wine selections. Thus, with the 2000 vintage, Alto Adige’s first white ‘super cuvée’ was born, and today a multiple award-winning white icon of Italy: a parcel selection of the highest quality grapes from different grape varieties, fermented and matured together in wood. The different levels of maturity of the grape varieties and a selection that is already created in the vineyard are reflected in the untamed character of the cuvée. The wine should express the best of each vintage from Elena Walch’s vineyards — year after year “Beyond the Clouds”.

### VINIFICATION

The various grape varieties get picked as soon as the Chardonnay reaches optimum maturity. All varieties get crushed and pressed together after which they also ferment together in new French oak barriques. Part of the wine undergoes malolactic fermentation, after which it is matured for another 10 months in barrique with lees being regularly stirred up. The finished wine is bottle aged for at least 6 months before being released.

### VARIETAL

**COMPOSITION** Mostly Chardonnay

**YEAST** Selective native yeasts

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 6.7 g/L

**RESIDUAL SUGAR** 2.3 g/L

**LONGEVITY** 3-8 years

### NOTES

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## 2022 “Vigna Kastelaz” Gewurztraminer Alto Adige DOC

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.

### VINIFICATION

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.

### SOIL

Loose limestone soils, interspersed with post glacial sand, granite and porphyry

### VARIETAL

**COMPOSITION** 100% Gewürztraminer

**YEAST** Selective native yeasts

**ALCOHOL** 14%

**TOTAL  
ACIDITY** 5.3 g/L

**RESIDUAL  
SUGAR** 6.8 g/L

**LONGEVITY** 5-10 years

### NOTES

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# 2015 Gewürztraminer “Vigna Kastelaz” Argentum Argentum Bonum - Silberstollen®

In 1237, the Counts of Tyrol signed a document stating that the silver from the Schneeberg mine in the Ridnaun Valley (Alto Adige, Italy) was the best in all of Europe. We are fortunate to have access to this historic and high elevation mine—in fact, the highest in Europe at 6,500 feet — and have matured some of our best bottles in total isolation. Along with Schneeberg’s constant temperature of 51.8° Fahrenheit with 95% humidity, its decreased air pressure allows our wines to age slowly, more expressive and youthful. Through this unique process, we have created the optimal conditions for aging our most iconic wines.

## VINIFICATION

Very carefully selected, fully ripe grapes are 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.

## BOTTLE AGING

Bottle aging for four years in an old silver mine in the Ridnaun Valley (Alto Adige) at 2.000m a.s.l. in absolute darkness and complete isolation three kilometres inside the cliffs. The steady temperature of 7 degrees Celsius and 95 percent humidity, together with the extremely low air pressure, positively influence the maturation process of this wine, giving it long youth.

## SOIL

A mixture of chalk and clay

## VARIETAL

**COMPOSITION** 100% Gewürztraminer

**YEAST** Selective native yeasts

**ALCOHOL** 15.50%

**TOTAL ACIDITY** 5.0 g/L

**RESIDUAL SUGAR** 7.5 g/L

## NOTES

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## 2023 Lagrein Alto Adige DOC

Although it nearly disappeared by the end of the 1970s, Lagrein has since acquired a constantly growing fan base. The indigenous variety filled with character has its roots in Bolzano and is impressive with its velvety fullness and soft acidity.

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### VINIFICATION

Traditional temperature controlled fermentation of about 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 70 and 22hl. Maturation in large wooden barrels.

### SOIL

Warmer sites on calcareous soils with clay and sand on both sides of the ridge, southeast and southwest facing. Severe selection employed.

### VARIETAL

**COMPOSITION** 100% Lagrein

**YEAST** Selective native yeasts

**ALCOHOL** 13.5%

**TOTAL  
ACIDITY** 4.9 g/L

**RESIDUAL  
SUGAR** 3.4 g/L

**LONGEVITY** 5-7 years

### NOTES

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# 2019 Lagrein Riserva “Vigna Castel Ringberg”

## Alto Adige DOC

Named for the Renaissance castle built by Habsburgs in 1620 and rising up from Lake Caldaro in alternating moderate and steep slopes, the “Vigna Castel Ringberg” is a crown jewel of the region and a monopole for Elena Walch. The term “Vigna” is an additional denomination of origin, recognizing a precisely demarcated and cartographically recorded single vineyard.

### VINIFICATION

Must fermentation for approximately 10 days, followed by malolactic fermentation in stainless steel tanks. Maturation for 20 months in French oak barriques. The wine is then bottle aged for several months before being released. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using gravity fed technology. A highly sensitive destemmer and the gentle transport of the grapes by means of a specialized container, *cuvon*, which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The state-of-the-art building is certainly unique in Alto Adige, and is one of the most modern fermentation cellars in Italy to produce great red wines of excellence.

### TERROIR

Calcareous soils at medium altitude, where the grapes can benefit most from the Mediterranean climate with warm summer days combined with cool mountain nights.

### VARIETAL

**COMPOSITION** 100% Lagrein

**YEAST** Selective native yeasts

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 5.1 g/L

**RESIDUAL SUGAR** 4.9 g/L

**LONGEVITY** 15-18 years

### NOTES

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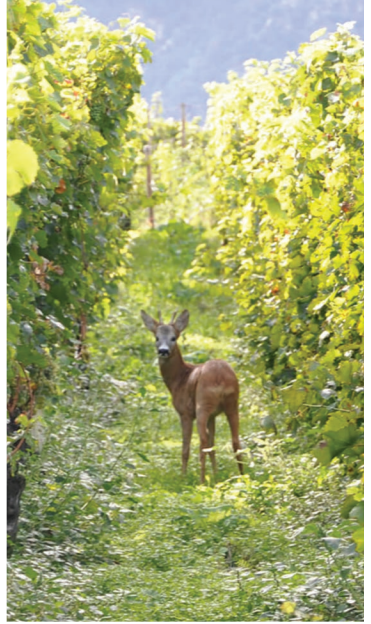
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Elena, Karoline and  
Julia Walch, Proprietors



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