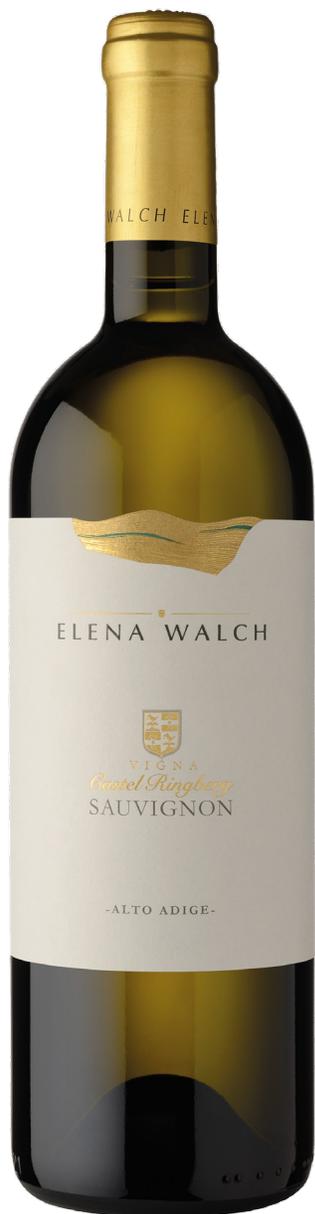


ELENA WALCH

2023 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 2023 vintage was remarkable despite weather challenges. After mixed conditions in the summer, with a warm June and July and a rainy August, September brought ideal harvest weather with ample sunshine. The grapes achieved excellent ripeness thanks to warm days and cool nights, resulting in balanced acidity, clear fruit flavors, and good structure.

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 40% 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 - estate sourced
Aging:	Part of the wine ages in temperature controlled stainless steel tanks and the remainder (15%) is in barrique prior to aging in bottle for 3-6 months.

TECHNICAL DETAILS

Alcohol:	13.5%
Residual Sugar:	1.0 g/L
Total Acidity:	6.7 g/L