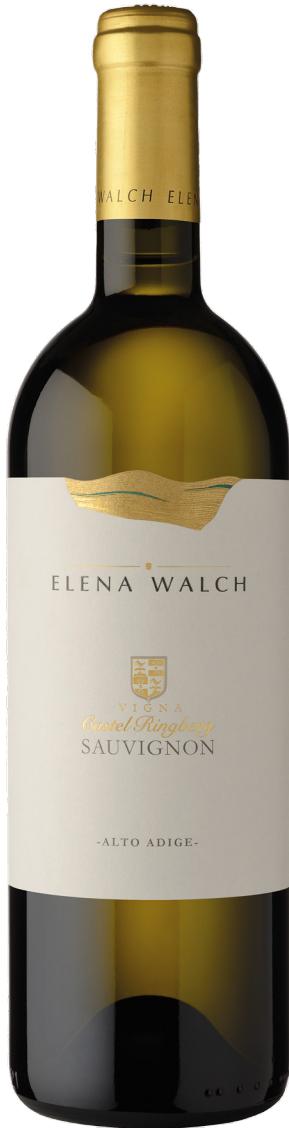


ELENA WALCH



2024 SAUVIGNON VIGNA 'CASTEL RINGBERG', ALTO ADIGE DOC

WINERY

Elena Walch is a five-generation family estate in Alto Adige, a leading force in the region's wine quality revolution with a strong international reputation. The estate focuses on terroir-driven wines that reflect their unique soils, climate, and vineyard practices, all guided by sustainability. With 90 hectares under vine—including the top sites VIGNA Castel Ringberg in Caldaro and VIGNA Kastelaz in Tramin—Elena Walch is a key figure in 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” ranges from 330 to 400 meters in altitude and features diverse soils—from ancient Adige River gravel in the higher Mendel ridge to calcareous, morainic, and limestone soils below. The nearby lake and the dry southerly “Ora” wind contribute to the balanced, elegant style of wines made from both native and international varieties.

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

VINTAGE NOTES

The 2024 vintage delivered excellent quality despite an unstable, rainy spring that required extra vineyard work. Warm, sunny conditions in July and August ensured ideal ripening, producing well-balanced grapes with good pH, acidity, and sugar levels. Yields were smaller, but quality was outstanding.

WINEMAKING

The process begins with refrigeration for static clarification. A part ferments under a controlled temperature of 18°C/64.4°F in steel with extended yeast contact. The rest (40%) ferments in large oak barrels and French barrique. Assemblage shortly before bottling, afterwards some maturation 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

WINEMAKING

Varietals: 100% Sauvignon - estate sourced
Aging: Part of the wine ages in temperature controlled stainless steel tanks and the remainder (40%) is in barrique prior to aging in bottle for a few months

TECHNICAL DETAILS

Alcohol: 13%
Residual Sugar: 0.1 g/L
Total Acidity: 6.6 g/L