

ELENA WALCH



2024 GEWÜRZTRAMINER VIGNA “KASTELAZ” 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 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. Sloped at an imposing 63 percent with a rare full Southern exposure, this narrowly terraced vineyard scales from 330 to 380 meters above sea level on a layered structure of loose limestone soils, interspersed with post-glacial sand, granite and porphyry. The best elements of Alto Adige viticulture are further magnified here, as the south-facing position grants even more of the region’s ubiquitous sunshine, while strong winds and altitude engender very cool evening temperatures.

VINTAGE NOTES

The 2024 vintage presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

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/ 64.4°F. 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

Region:	Italy
Appellation:	Alto Adige
Soil:	Loose limestone soils, interspersed with post glacial sand, granite and porphyry
Exposure:	South-facing
Elevation:	330 to 380 meters above sea level
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Gewürztraminer - estate sourced
Aging:	Ages on lees in stainless steel tanks for 6 months

TECHNICAL DETAILS

Alcohol:	14%
Residual Sugar:	5.2 g/L
Total Acidity:	5.5 g/L