

ELENA WALCH



2022 LAGREIN RISERVA, 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

Named after the Renaissance castle built by the Habsburgs in 1620 on Lake Caldaro, the Vigna “Castel Ringberg” is a prominent feature of the region. It's a unique property of Elena Walch, producing many of her award-winning, mineral-driven wines. The term “Vigna” indicates a specific origin, referring to a strictly defined and mapped single vineyard.

VINEYARDS

Ranging from 330 to 400 meters above sea level, Vigna “Castel Ringberg” features diverse soils. Upper areas, reaching the “Mendel” ridge of the Dolomites, have 30,000-year-old Adige River gravel. Calcareous soils with morainic substrata and loose limestone are found in lower zones. The lake's moderating influence and the “Ora” wind contribute to the balanced, elegant character of the wines, derived from various native and international varieties.

VINTAGE NOTES

The 2022 vintage promises excellence! A warm, stable summer yielded perfectly healthy, balanced grapes. The season started with a warm spring and early flowering, followed by a dry, hot summer. Our irrigation systems managed the drought well. The grapes reached excellent maturity with balanced acidity, supported by careful foliage management. Hand-harvesting began in late August. The resulting wines display complexity, structure, and excellent fruit character.

WINEMAKING

Fermentation takes 10 days with malolactic fermentation in steel tanks, followed by 20 months maturing in French oak and bottle aging. Since 2015, a modern cellar processes grapes using gravity-fed technology and a specialized rail container (“cuvon”). This gentle handling preserves grape quality in one of Italy's most advanced fermentation facilities, unique to Alto Adige.

TASTING NOTES

“The Lagrein Riserva Vigna “Castel Ringberg” shows a deep garnet red color and encourages repeated nosing for cranberry, currant, cherry, chocolate and delicate tobacco aromas. Tannins are velvety, and a fresh, spicy, mineral character can be found in the long finish.” -*Elena Walch*

VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	Calcareous soils with morainic substrata and loose limestone are found in lower zones
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Lagrein - estate sourced
Aging:	20 months in French oak barriques

TECHNICAL DETAILS

Alcohol:	13.5%
Residual Sugar:	3.4 g/L
Total Acidity:	5.5 g/L