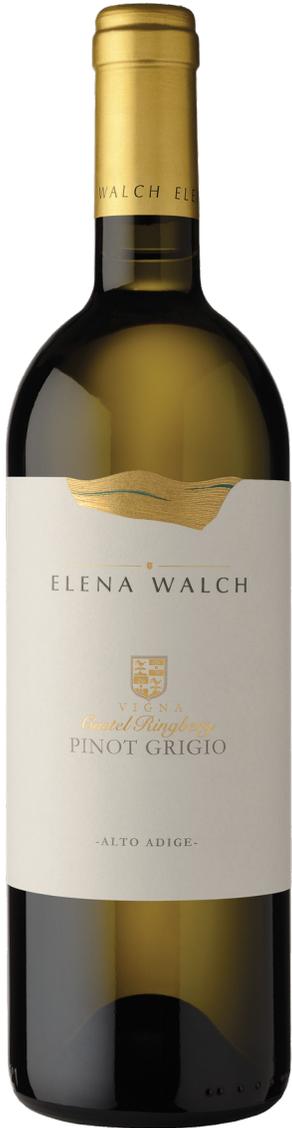


ELENA WALCH

2024 PINOT GRIGIO, VIGNA “CASTEL RINGBERG” ALTO ADIGE DOC



WINERY

Elena Walch is a 5-generation family-run estate in North-East Italy's Alto Adige region, known for leading the area's wine quality revolution. The estate's philosophy emphasizes terroir, the belief that wines reflect their soil, climate, and vineyard cultivation. The estate commits to sustainability and passing on this approach to future generations. Quality is seen as originating in the vineyard, requiring meticulous cultivation of each vineyard. With 90 hectares, including top vineyards VIGNA Castel Ringberg in Caldaro and VIGNA Kastelaz in Tramin, Elena Walch is a major 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” sits at 330–400 meters above sea level with diverse soils, including ancient Adige River gravel in the higher areas near the Dolomites. The lake and the drying “Ora” wind help shape the wines' balanced, elegant character, made from both native and international varieties.

VINTAGE NOTES

The vintage 2024 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

Gentle pressing, followed by static clarification. A part ferments in stainless steel tanks under controlled temperature (20°C/68°F). 40% of the must ferments in French oak barrels and barriques (Allier) followed by partial malolactic fermentation. The blending occurs shortly before bottling in springtime the following year.

TASTING NOTES

“A clear straw yellow characterizes the Pinot Grigio Vigna “Castel Ringberg”. A complex variety of fruits, especially ripe pears and lime blossom, as well as spicy sage notes inform the bouquet. Structure and elegance, power and harmony dominate the palate, combined with creamy fullness and density. A single vineyard Pinot Grigio with a lot of character!” -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% Pinot Grigio - estate sourced
Aging: 40% of the must ferments in French oak barrels and barriques (Allier) followed by partial malolactic fermentation.

TECHNICAL DETAILS

Alcohol: 14%
Residual Sugar: 1.0 g/L
Total Acidity: 5.6 g/L