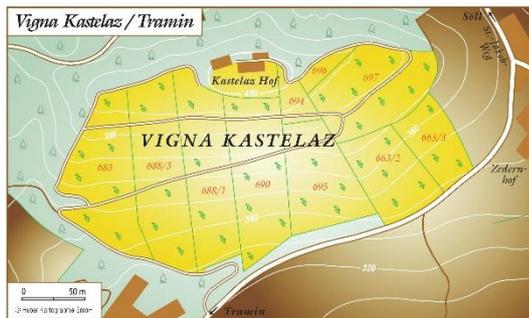


ELENA WALCH

Gewürztraminer Vigna "Kastelaz" 2022 Alto Adige DOC



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. From here, Elena Walch exclusively bottles two top wines, a ripe yet elegant Merlot Riserva Vigna „Kastelaz“ and an internationally-recognized Gewürztraminer Vigna „Kastelaz“ that powerfully reflects the unique growing conditions the vineyard presents.

„The Gewürztraminer Vigna "Kastelaz" is an international benchmark for the variety. With a rich, golden yellow color and a beguilingly complex bouquet both elegant and mineral, with aromas of roses and lychee as well as subtle acacia honey. On the palate, the wine is convincing and complex with an elegant structure, stimulating acidity, harmonious-spicy freshness and a delicate, vibrant finish. A wine with finesse and character!"

VINTAGE 2022

An excellent vintage 2022 is awaiting you! As a result of the warm, stable summer, grapes of the very best health and with balanced values have reached our cellar. The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August - as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit.

VINIFICATION

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. The young wine remains on its lees for several months.

Variety: 100% Gewürztraminer

Alcohol: 14,00% Vol

Appellation: Alto Adige DOC

Residual sugar: 6,8 g/L

Total acidity: 5,3 g/L

Aging: 5-10 years

Availability: 0,75 l

Harvest: Entirely handpicked

