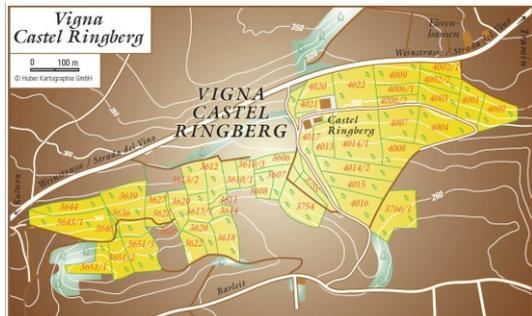


# ELENA WALCH

## Chardonnay Riserva Vigna “Castel Ringberg” 2022 Alto Adige DOC



Named for the Renaissance castle built there by Habsburgs in 1620 and rising up from Lake Caldaro in alternating moderate and steep slopes, the Vigna „Castel Ringberg“ is a crown jewel of the region and a monopole for Elena Walch, from where many of her award-winning, mineral-driven wines emanate. The term „Vigna“ is an additional denomination of origin, recognizing a precisely demarcated and cartographically recorded single vineyard. In addition to variable altitudes from 330 to 400 meters above sea level, Vigna “Castel Ringberg” also boasts a multiplicity of soils.

The higher perches, climbing into the “Mendel” ridge of the Dolomites, are of 30,000 year old glacial Adige River gravel, while calcareous soils with morainic substrata join loose limestone in gentler lower zones. The moderating influence of the lake and the strong afternoon drying southerly wind known as “Ora” also contribute to the balanced, elegant character of the wines, from a host of native and international varieties.

*„The Chardonnay Riserva Vigna “Castel Ringberg” presents a fresh golden yellow color and a bouquet characterized by a variety of aromas dense and complex with exotic fruits, including papaya, spicy with roasted almonds, and a hint of dandelion honey. On the palate, the wine impresses with a unique play of freshness and power, an elegant structure, a juicy, mineral vein paired with creamy body and harmonious balance, as well as a long, refreshing finish. “*

### 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

The grapes get picked at optimum maturity and are crushed and pressed immediately. Fermentation takes place in French oak barriques with partial malolactic fermentation. The wine matures for 10 months on its lees while regularly being stirred up (battonage). The wine is the bottle-aged for several months before being released.



Variety: 100% Chardonnay	Alcohol: 13,5% Vol	Appellation: Alto Adige DOC
Residual sugar: 0,0 g/L	Total acidity: 7,1 g/L	Aging: 10-12 years
Availability: 0,75 l	Harvest: Entirely handpicked	