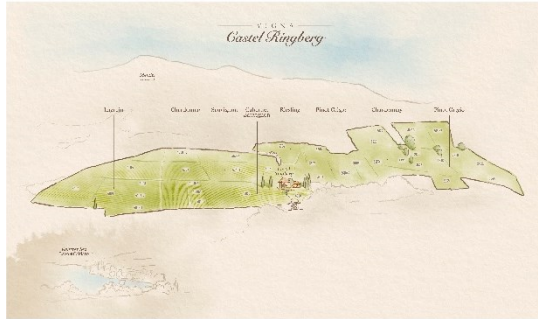

ELENA WALCH

Sauvignon Vigna “Castel Ringberg” 2023

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.

„Our Sauvignon Vigna “Castel Ringberg” shows an elegant straw yellow with light green accents. The invitingly subtle bouquet is characterized by elegant floral notes of elderflower and mountain herbs, a hint of gooseberries and an alpine freshness. With fruity fullness, elegant structure, juicy minerality, distinctive harmony and complex potential, this single vineyard Sauvignon delights.”

Elena Walch

VINTAGE 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummery June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

VINIFICATION

Static clarification through must refrigeration. A part ferments under a controlled temperature of 18°C with extended yeast contact. The rest (40%) ferments in barrique. Assemblage shortly before bottling, afterwards some maturation in the bottle.



Variety: 100% Sauvignon

Alcohol: 13,50% Vol

Appellation: Alto Adige DOC

Residual sugar: 1,0 g/L

Total acidity: 6,7 g/L

Aging: 3-5 years

Availability: 0,75 l

Harvest: Entirely handpicked