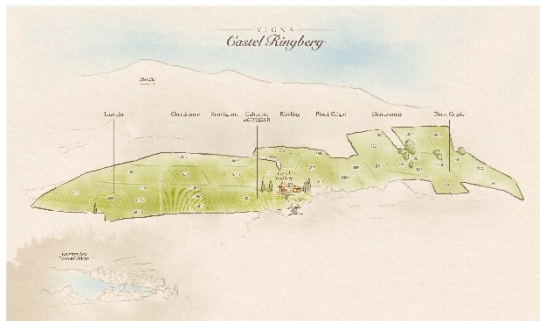


ELENA WALCH

Riesling 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.

„The Riesling Vigna “Castel Ringberg” presents a brilliant straw yellow color alongside fruity aromas of peaches with subtle notes of white flowers, fresh spice with a hint of white pepper, and mineral typicity. On the palate unfolds a stimulating freshness and racy acidity combined with a mineral structure, filigree elegance and fresh finish.“

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

Soft pressing, static clarification, followed by temperature-controlled fermentation (18°C) in stainless steel tanks and big oak casks (40%). Extended yeast contact after fermentation. Bottling occurs the following spring

Variety: 100% Riesling

Alcohol: 12,50% Vol

Appellation: Alto Adige DOC

Residual sugar: 5,9 g/L

Total acidity: 7,4 g/L

Aging: 5-8 years

Availability: 0,75 l

Harvest: Entirely handpicked

