

ELENA WALCH

Merlot Riserva Vigna “Kastelaz” 2016



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 degrees 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.

„A fresh, bright ruby red characterizes the Merlot Riserva Vigna “Kastelaz”. The wine is intense and pure in the nose, with fruity notes of sour cherries and plums, with hints of caramel and fine roasted aromas. Supple velvety tannins, a soft, round texture, an important, spicy body, fruity concentration and filigree elegance fill the palate.”

VINTAGE 2016

Vintage 2016 produced outstanding quality. Despite a variable spring, which ultimately pushed harvest to mid-September, stable sunny and warm days and cool nights throughout August and through picking allowed for all of our quality markers: minerality, full spectrum aromas and substantial acidity.

VINIFICATION

Must fermentation for approximately 10 days, followed by malolactic fermentation and maturation for 18 months in French oak barriques (Limousine and Allier), almost all of which are new. Bottle maturation for about 8 months before being released.

Variety: 100% Merlot

Alcohol: 13,50% Vol

Appellation: Alto Adige DOC

Residual sugar: 1,5 g/L

Total Acidity: 5,2 g/L

Aging: 15-18 years

Availability: 0,75 l

Harvest: Entirely handpicked

