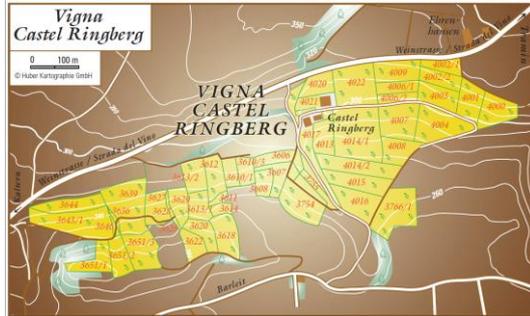


ELENA WALCH

Lagrein Riserva Vigna "Castel Ringberg" 2017



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 Lagrein Riserva Vigna “Castel Ringberg” shows a deep garnet red color and encourages repeated nosing for cranberry, currant, cherry, chocolate and delicate tobacco aromas. Tannins are velvety, and a fresh, spicy, mineral character can be found in the long finish.“

Tramin, August 2020

VINTAGE 2017

Vintage 2017’s low yield of quality concentrated fruit is testament to meticulous work in our own vineyards. After a dry spring, summer brought turbulence in the form of frost and hail. Thankfully, the last weeks of summer and early autumn brought classic conditions of warm days and cool nights at the right time, so the grapes were able to reach ideal ripeness and still maintain a wonderful freshness. The reduced crop has encouraged the concentration of grapes and the vintage ultimately produced the ripe, fresh wines that define Alto Adige and especially our quality-oriented work in the vineyard.

VINIFICATION

Must fermentation for approximately 10 days, followed by malolactic fermentation in stainless steel tanks. Maturation for 20 months in French oak barriques. The wine is then being bottle aged for several months before being released.

Variety: 100% Lagrein	Alcohol: 13,50% Vol	Appellation: Alto Adige DOC
Residual sugar: 4,8 g/L	Total acidity: 5,2 g/L	Aging: 15-18 years
Availability: 0,75 / 1,5 l	Harvest: Entirely handpicked	

