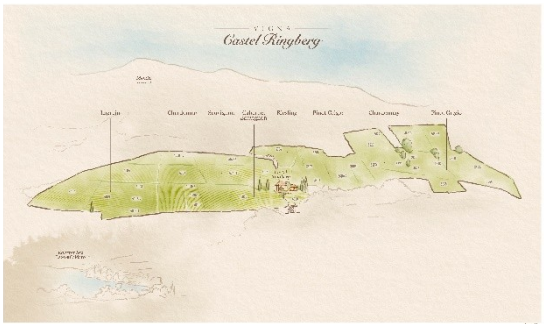
ELENA WALCH

Chardonnay Riserva Vigna “Castel Ringberg” 2024

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 denomi- nation 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 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

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: 6,6 g/L	Aging: 10-12 years
Availability: 0,75 l	Harvest: Entirely handpicked	