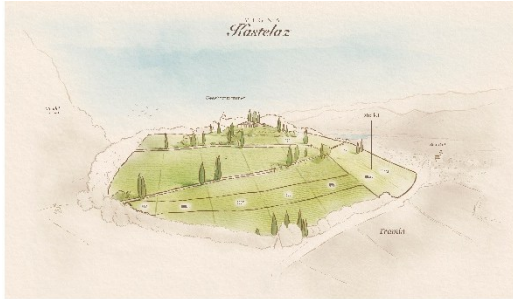


# ELENA WALCH

## Gewürztraminer Vigna "Kastelaz" 2024

### Alto Adige DOC



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 percent 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.

*„The Gewürztraminer Vigna "Kastelaz" is an international benchmark for the variety. With a rich, golden yellow color and a beguilingly complex bouquet both elegant and mineral, with aromas of roses and lychee as well as subtle acacia honey. On the palate, the wine is convincing and complex with an elegant structure, stimulating acidity, harmonious-spicy freshness and a delicate, vibrant finish. A wine with finesse and character!"*

#### 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

Very carefully selected, fully ripe grapes get selected, picked in two harvests. Before pressing, the crushed berries are cold macerated for 6 hours, after which the juice is clarified by refrigeration and natural sedimentation. Fermentation is activated using selected yeasts and the temperature is controlled at 18°C. The young wine remains on its lees for several months.

Variety: 100% Gewürztraminer	Alcohol: 14,00% Vol	Appellation: Alto Adige DOC
Residual sugar: 5,2 g/L	Total acidity: 5,5 g/L	Aging: 5-10 years
Availability: 0,75 l	Harvest: Entirely handpicked	

