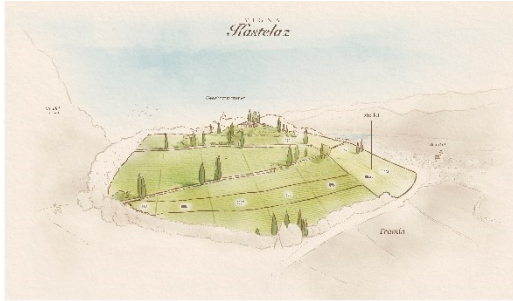


ELENA WALCH

Gewürztraminer Vigna "Kastelaz" 2023

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 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

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: 14,50% Vol

Appellation: Alto Adige DOC

Residual sugar: 5,4 g/L

Total acidity: 6,0 g/L

Aging: 5-10 years

Availability: 0,75 l

Harvest: Entirely handpicked

