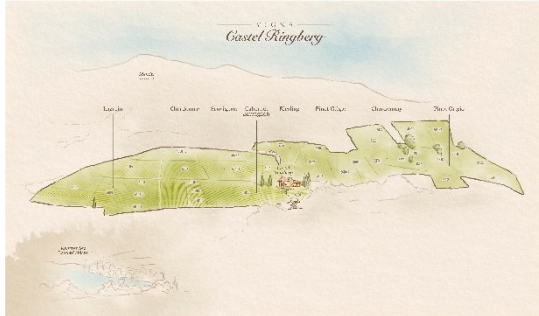


ELENA WALCH

Chardonnay Riserva Vigna "Castel Ringberg" 2023

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 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 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 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

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: 6,7 g/L

Aging: 10-12 years

Availability: 0,75 l

Harvest: Entirely handpicked