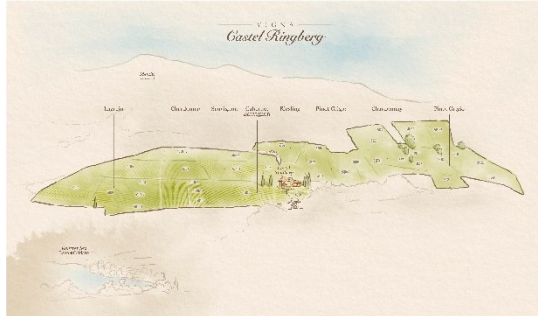


ELENA WALCH

Pinot Grigio 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 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.

„A clear straw yellow characterizes the Pinot Grigio Vigna “Castel Ringberg”. A complex variety of fruits, especially ripe pears and lime blossom, as well as spicy sage notes inform the bouquet. Structure and elegance, power and harmony dominate the palate, combined with creamy fullness and density. A single vineyard Pinot Grigio with a lot of character!“

Elena Walch

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

Gentle pressing, followed by static clarification. A part ferments in stainless steel tanks under controlled temperature (20°C). 40% of the must ferments in large oak barrels and barriques (Allier) followed by partial malolactic fermentation. The blending occurs shortly before bottling in springtime the following year.

Variety: 100% Pinot Grigio

Alcohol: 14,00% Vol

Appellation: Alto Adige DOC

Residual sugar: 1,0 g/L

Total acidity: 5,6 g/L

Aging: 3-5 years

Availability: 0,75 l

Harvest: Entirely handpicked

