ELENA WALCH

Merlot Riserva 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 degrees 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.

„A fresh, bright ruby red characterizes the Merlot Riserva Vigna "Kastelaz". The wine is intense and pure in the nose, with fruity notes of sour cherries and plums, with hints of caramel and fine roasted aromas. Supple velvety tannins, a soft, round texture, an important, spicy body, fruity concentration and filigree elegance fill the palate."

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

Must fermentation for approximately 10 days, followed by malolactic fermentation and maturation for 18 months in French oak barriques (Limousine and Allier), almost all of which are new. Bottle maturation for about 8 months before being released. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using via gravity fed technology. A highly sensitive destemmer and the gentle transport of the grapes by means of a specialized container, „cuvon", which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The state-of-the-art building is certainly unique in Alto Adige, and is probably one of the most modern fermentation cellars in Italy to produce great red wines of excellence.

Variety: 100% Merlot	Alcohol: 14,0% Vol	Appellation: Alto Adige DOC
Residual sugar: 1,0 g/L	Total Acidity: 5,4 g/L	Aging: 10-18 years
Availability: 0,75 l	Harvest: Entirely handpicked	

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