

ELENA WALCH

GEWÜRZTRAMINER VIGNA "KASTELAZ" 2015

argentum bonum - **SILBERSTOLLEN**®



In 1237, the Counts of Tyrol signed a document stating that the silver from the Schneeberg mine in the Ridnaun Valley (Alto Adige, Italy) was the best in all of Europe.

We are fortunate to have access to this historic and high elevation mine—in fact, the highest in Europe at 6,500 feet—and have matured some of our best bottles in total isolation. Along with Schneeberg's constant temperature of 51,8° Fahrenheit with 95% humidity, its decreased air pressure allows our wines to age slowly, more expressive and youthful. Through this unique process, we have created the optimal

conditions for aging our most iconic wines.

We pay homage to Schneeberg's special history of producing the highest quality silver – by creating our own highest quality and “precious” bottlings. We will release very limited quantities of these prestigious and outstanding wines every vintage.

“An intense golden yellow characterizes the argentum bonum Gewürztraminer “Kastelaz”, combined with a layered, complex bouquet: dried fruits including figs and apricots, fresh rose petals and honey and even herbal notes with a hint of Mediterranean scrub. Juicy, fresh and inviting on the palate, with spicy herbal notes of rosemary and laurel, elegant, with depth and density but still youthfully fresh and with much development potential.”

Elena Walch

GRAPE

100% Gewürztraminer

VINEYARD DETAILS

Grown exclusively in the Vigna Kastelaz site above Tramin, where the variety originated, at an altitude of 350 meters above sea level. Vines are planted on a very steep slope with narrow terraces, trained on the guyot trellising system at a density of 7.500 plants per hectare. The soils are a mixture of chalk and clay and the vineyard has been a classic Gewürztraminer site for generations.

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.

BOTTLE AGING

It follows a bottle aging for four years in an old silver mine in the Ridnaun Valley (Alto Adige) at 2.000m a.s.l. in absolute darkness and complete isolation three kilometres inside the cliffs. The steady temperature of 7 degrees Celsius and 95 per cent humidity, together with the extremely low air pressure, positively influence the maturation process of this wine, giving it long youth.

Denominazione: Alto Adige DOC

Zucchero residuo: 7,5 g/L

Cont. alcolico: 15,50% Vol

Acidità totale: 5,0 g/L

