Pinot Grigio Vigna “Castel Ringberg” 2018

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!“

Tramin, April 2019

VINTAGE 2018
The vintage 2018 presents itself as an excellent vintage with an excellent quality. Winter lingered a bit, resulting in a slightly late mid-April sprouting, but warm and rainy conditions through late May flowering re-aligned the calendar. The harvest finally started in best weather conditions in late August - a few cooler weeks in the middle to the end of August had postponed the start of reading for a few days after the very hot and dry weeks in July. It was followed by a golden autumn with sunny and warm days - for each variety, the ideal, phenolic maturity was awaited. Already cool nights, especially with the white wines, were crucial for preserving acidity and freshness. A great vintage in Alto Adige!

VINIFICATION
Gentle pressing, followed by static clarification. A part ferments in stainless steel tanks under controlled temperature (20°C). 15% of the must ferments in French oak barriques (Allier) followed by partial malolactic fermentation. The blending occurs shortly before bottling in springtime the following year.

Variety: 100% Pinot Grigio
Alcohol: 13,50% Vol
Appellation: Alto Adige DOC
Residual sugar: 2,4 g/L
Total acidity: 6,5 g/L
Aging: 3-5 years
Availability: 0,75 l
Harvest: Entirely handpicked