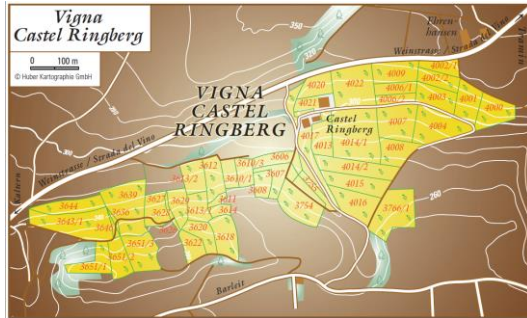


ELENA WALCH

Cabernet Sauvignon Riserva Vigna "Castel Ringberg" 2015



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 Cabernet Sauvignon Riserva Vigna “Castel Ringberg” awaits you in shades of deep dark ruby red. The inviting bouquet is characterized by complex fruit aromas of wild berries, blackberries and plums, as well as spicy notes of tobacco leaf, cloves and dark chocolate. On the palate, the wine boasts a strong, fruity body, pronounced tannins, fresh acidity, juicy length with a powerful finish and great aging potential.”

Tramin, January 2020

VINTAGE 2015

2015 has been an exceptional good vintage for all of Alto Adige. Probably, the best vintage we have had in the past 10 years! The very favourable weather conditions throughout growing season with hot and dry summer days, combined with impressive day/night temperature fluctuations, helped to harvest ripe and healthy grapes, with a stunning spectrum of aromas. These exceptional climatic conditions were the basis for exemplary qualitative results: intense fruit, harmonic structure and intense aromas characterize the wines of this historic vintage, which also persuades for its elegance, fullness and longevity.

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. The wine subsequently matures for several months in the bottle before being released.

Variety: 100% Cabernet Sauvignon

Alcohol: 13,50% Vol

Appellation: Alto Adige DOC

Residual sugar: 2,8 g/L

Total acidity: 5,2 g/L

Aging: 15-20 years

Availability: 0,75 l

Harvest: Entirely handpicked

