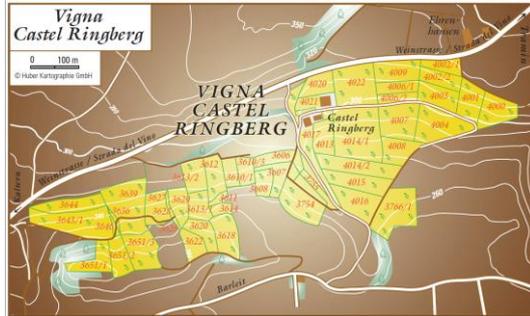


ELENA WALCH

Riesling Vigna “Castel Ringberg” 2019



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 Riesling Vigna “Castel Ringberg” presents a brilliant straw yellow color alongside fruity aromas of peaches with subtle notes of white flowers, fresh spice with a hint of white pepper, and mineral typicity. On the palate unfolds a stimulating freshness and racy acidity combined with a mineral structure, filigree elegance and fresh finish.”

VINTAGE 2019

The 2019 vintage presents itself as a classic Alto Adige vintage, albeit a smaller harvest. Starting with a warm spring, there was a delayed increase to higher temperatures after a cooler April and May. Harvest began the second week of September, two whole weeks later than in 2018 and our historic Alto Adige starting time. This enabled the grapes to benefit from the praised "golden Alto Adige autumn" with warm days and cool nights. In particular, the vineyards at higher altitudes, where maturation is attained later, were able to benefit from the very best weather conditions in late autumn.

VINIFICATION

Soft pressing, static clarification, followed by temperature-controlled fermentation (18°C) in stainless steel tanks. Extended yeast contact after fermentation. Bottling occurs the following spring

Variety: 100% Riesling	Alcohol: 13,00% Vol	Appellation: Alto Adige DOC
Residual sugar: 7,0 g/L	Total acidity: 8,0 g/L	Aging: 5-8 years
Availability: 0,75 l	Harvest: Entirely handpicked	

