

Baron Di Pauli



DYNAMIS 2016 IGT

EVERYTHING IS POSSIBLE!

Dreams sometimes come true. With imagination, willpower and a little bit of luck, dormant potential ('dynamis' in Greek) can often be brought to life. It is nevertheless incredible that the vines at Höfl unterm Stein should be capable of producing such a delicate, lively medium Riesling in the style of the Mosel. This wine turns myth into reality.

VINTAGE

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

VINIFICATION

Whole cluster pressing, spontaneous fermentation at low temperature in large oak barrels, five months aging on the fine lees in stainless steel tanks.

LOCATION / SOIL

Höfl unterm Stein in Söll near Tramin is located at 500 m above sea-level. The rich, loamy calcareous gravel soils produce well structured wines with a firm acid backbone.

COMMENTS BY OUR OENOLOGIST

Straw-yellow with crisp green highlights. Delicate nose of white fruit and citrus blossom with mineral notes of gunflint. On the palate a playful balance of acidity and sweetness in combination with a lingering minerality. Give the wine a little time to mature and develop its potential to the full.

COMPOSITION:	100% Riesling
YIELD:	50 hl/ha
ALCOHOL:	11,5 %
ACID:	8,0 ‰
RESIDUAL SUGAR:	18,0 g/l

