

Baron Di Pauli



Exilissi 2003

Vintage

Budbreak began early, during the warm, humid spring of 2003. Flowering in the middle of May was also early. The summer was very hot and dry, and there was practically no precipitation. In mid-October, it finally began to rain. The harvest was therefore extremely early, but with that came the satisfaction of being able to harvest perfectly ripe and healthy grapes.

Vinification

Cold maceration extending a few days before fermentation, spontaneous fermentation of unclarified must in 500 l oak barrels, further 12 month aging in the same vessels, bottling in January 2005.

Harvest Conditions

Magnificently sunny autumn weather throughout the whole of September. At the beginning of October it became noticeably cooler. The harvest took place at the end of October with 17.0% natural alcohol. Mature fruit aromas and a good, balanced acidity are features of this vintage.

Vineyard / Soil

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, 30 year old traditional pergola trellises next to 10 year old cane-pruned, wire-trained vines; heavy, loamy, chalky gravel with extremely low yields of 30 hl/ha

Winemaker Comments

Truly a wine made the way nature intended, with a strong, individual character, but in no way easy to approach. For me, this wine is a fascinating and exciting experience. It opens up only slowly, needs a lot of air, and benefits from decanting. I enjoy it with creamy ripe cheeses and pâté de foie gras.

facts

Grape varietal:	Gewürztraminer 100 %
Yield:	30 hl / ha
Alcohol:	16.5 %
Total Acidity:	4.3 g/l
Residual sugar:	20.0 g/l