

Baron Di Pauli



EXILISSI 2004

VINTAGE

The spring budding began later than usual. In the summer, temperatures stayed below 30 °C, as a consequence of which the ripening of the grapes proceeded only slowly and steadily. The harvest began ten days later than usual.

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 February 2006.

HARVEST CONDITIONS

Cool sunny weather, continuing into late October, made possible a late harvesting of fully ripened grapes. The harvest took place on 30 October with 23.4 KMW. Thick, crisp grape-skins were the basis of a pronounced flowery and fruity aroma.

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.

COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>4.2 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

