

Baron Di Pauli



EXILISSI 2006

VINTAGE

June and July were dry and warm, with the consequence the grapes were small and the crop was small too. August was cold and rainy, but September and October were sunny. The vintage is fruity with a well-balanced structure.

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 2007.

HARVEST CONDITIONS

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. The cool overnight temperatures enabled us to achieve a crispy acidity.

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.

COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>4.7 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

