

Baron Di Pauli



EXILISSI 2013

THE SCENT OF DREAMS

The gold-laden midday light creates a trance, in which the heart of the matter remains hidden from the open eyes. But the nose can sense that mystery, and the palate savours its bewitching spell. The vineyards' scented rose petals insinuate the senses and rouse, from her secret place of rest, Sleeping Beauty, who wakes to an intoxicating geranium-laden garden.

VINTAGE

Cool, rainy winter months finally allowed the vines to bud at the beginning of April, more or less average for the season. The "arrears" of 2-3 weeks compared to 2012 however persisted throughout the year and could not be made up even in the very hot days of July and August. The grapes nevertheless began to ripen in 100% ideal conditions and harvesting of the first grapes began on 12 September. Cooler temperatures for the harvest and beautiful autumn weather then ensured healthy, ripe fruit.

The 2013 white wines are notable for their sensational quality, with intensive fruit typical of the variety, a fresh acidity and a harmonious structure. The red wines are very fruity in character, rich in finesse, with elegant tannins and a powerful structure.

VINIFICATION

Extending maceration few days before fermentation, spontaneous fermentation of not clarified must in 500 l oak barrels, further ten month aging in the same vessels.

VINEYARD / SOIL

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, over 30 year old traditional pergola trellises next to more than over 10 year old cane-pruned, wire-trained vines; heavy, loamy, chalky gravel with extremely low yields of 40 hl/ha.

COMPOSITION:	100% Gewürztraminer
YIELD:	35 hl/ha
ALCOHOL:	15.5 %
ACID:	5.4 ‰
RESIDUAL SUGAR:	8.4 g/l

