

Baron Di Pauli



Kalkofen 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

The small Vernatsch grapes come from the oldest vines in the vineyard, and were selected by hand for this wine. The fermentation began spontaneously in the wooden fermentation vat, with a ten-day maceration period. The deacidification took place in barrels. Following an eight-month maturation period in two-year-old barrels, the wine was bottled in late-May.

Conditions during the Harvest

Cool, sunny autumn weather allowed a relatively late harvest. The harvest was on October 5, with 18.5 ° KMW (must-weight scale). Perfectly healthy grapes with a thick skin, refreshingly acidic.

Location / Soil

Arzenhof, hill between 300 and 400 meters above sea-level.

Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand (mineral components) and sufficient loam (body). Mediterranean microclimate.

Comments by Our Oenologist

"Our task was to present this wine as a pure variety of Vernatsch. Lightness and finesse were to be the predominant characteristics. But essentially, I wanted structure and permanence. I believe that I have succeeded in achieving this. The 2004 vintage presents itself as fruity, elegant, with a fresh acidity and mild tannin."

Data

Composition:	100% Vernatsch
Yield:	50 hl/ha
Alcohol:	13.5 %
Acid:	4.7 g/l