

Baron Di Pauli



KALKOFEN 2005

VINTAGE

The 2005 vintage can be summed up as limited quantities of well-balanced wines. As a result of dry weather in June and July, the grapes remained small. At the end of August everything suggested that it would be one of the outstanding vintages of the century. A relatively rainy September resulted in a good vintage with a characteristic mineral content.

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-April.

CONDITIONS DURING THE HARVEST

Unstable autumn weather, combined with late ripening, necessitated repeated harvesting. As a result of rigorous selection, the quantity of grapes was very small, but the result was a harvest of healthy and perfectly ripened grapes.

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

A Kalterersee wine just as I expect it to be, characterised by delicate fruitiness, finesse and mineral content. Structure and backbone are present, but remain elegantly in the background.

COMPOSITION:	<i>100% Vernatsch</i>
YIELD:	<i>50 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>4.7 g/l</i>

