

*Baron Di Pauli*



## KALKOFEN 2008

### VINTAGE

Following an rather dry winter, the early months of 2008 saw quite heavy and frequent rainfall. The summer too witnessed above-average precipitation. Autumn, however, was straight out of a picture-book, with the best possible conditions.

### 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 6 month maturation period in two-year-old barrels, the wine was bottled in late-March.

### CONDITIONS DURING THE HARVEST

The Vernatsch grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal. This ensured thick berry skins, giving the Vernatsch grapes a unique colouring.

### LOCATION / SOIL

Arzenhof, hill between 250 and 390 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, while the fruit and elegance are reminiscent of a Burgundy.

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COMPOSITION:	<i>100% Vernatsch</i>
YIELD:	<i>50 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>4.5 g/l</i>

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