

Baron Di Pauli



KALKOFEN 2009

VINTAGE

A wet, cool winter ushered in 2009, followed by a warm period during which the vines sprouted. This caused a rapid blossom period and fast grape development. The summer was warm and dry and, up until autumn, ripening was some 14 days ahead of the previous year.

This vintage featured relatively high sugar levels and an optimum physiological ripeness.

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

The Vernatsch grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal.

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

This wine is a pure pleasure. Its structure, and most of all its soft tannins, make this wine unique. The bouquet of the wine is intense and complex. Flavours of berries and a nice minerality characterize the aroma.

COMPOSITION: *100% Vernatsch*

YIELD: *50 hl/ha*

ALCOHOL: *13.0 %*

ACID: *4.5 g/l*

