

Baron Di Pauli



KALKOFEN 2013

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

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. Following an eight month maturation period in barrique and big wood 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:	<i>100% Vernatsch</i>
YIELD:	<i>60 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>4.2 g/l</i>

