

Baron Di Pauli



DYNAMIS 2017

RIESLING
IGT

COMPOSITION: Riesling
YIELD: 50 hl/ha
BOTTLES: 4.000

ALCOHOL: 11,5 %
ACID: 6,5 g/l
RESIDUAL SU.: 18,0 g/l



EVERYTHING IS POSSIBLE!

Dreams sometimes come true. With imagination, willpower and a little bit of luck, dormant potential ('dynamis' in Greek) can often be brought to life. It is nevertheless incredible that the vines at Höfl unterm Stein should be capable of producing such a delicate, lively medium Riesling in the style of the Mosel. This wine turns myth into reality.

VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

VINIFICATION

Whole cluster pressing, spontaneous fermentation at low temperature in large oak barrels, five months aging on the fine lees in stainless steel tanks.

LOCATION/SOIL

The Höfl unterm Stein farm is located in Sella, above the village Tramin. Located at an elevation of 1,650 feet, the sandy-limestone soils yield firm-structured wines with superb depth yet at the same time a vivid level of acidity.

TASTING NOTES

Straw-yellow with crisp green highlights. Delicate nose of white fruit and citrus blossom with mineral notes of firestone. On the palate a great balance of acidity and sweetness in combination with a lingering minerality.