

Baron Di Pauli



Enosi 2004

Vintage

The spring budding began later than usual. In the summer, temperatures stayed below 30 °C, as a consequence of which the ripening of the grapes proceeded only slowly and steadily. The harvest began ten days later than usual.

Vinification

The Riesling was produced by pressing whole grapes and fermenting them in stainless steel vats. In the case of the Sauvignon, the must was placed into barrels for fermentation. To make the Gewürztraminer, the grapes were macerated for eight hours prior to pressing, and the must was likewise placed into barrels. All of the wines were stored for eight months on the yeast before beginning the assemblage in May. The wine has been in the bottle since late-May.

Conditions during the Harvest

Cool, sunny autumn weather permitted a relatively late harvest of fully-ripe, healthy grapes. The Riesling and Sauvignon were harvested on October 6, the Gewürztraminer on October 14. The grape skins were thick and elastic, with a pronounced fruity aroma.

Location / Soil

Höfl unterm Stein in Söll near Tramin (Sella / Termeno), at an elevation of 480 to 550 meters above sea-level; southeast slope. The soil is a rich, loamy calcareous gravelly substrate on which the grapes are grown on both 30-year-old pergolas and 10-year-old wire frames. The yield is extremely low (30 hectoliters per hectare), but quite unique.

Comments by Our Oenologist

The wine presents a bright, golden yellow with green reflections. The nose is evocative of peaches and elderberry blossoms with fine citrus notes. On the palate, it reveals a lively flavor full of finesse, with subtle acidity and hints of mineral.

Data

Composition:	50% Riesling 35% Sauvignon 15% Gewürztraminer
Yield:	50 hl/ha
Alcohol:	13.5 %
Acid:	5.9 g/l
