

Baron Di Pauli



## ENOSI 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 Riesling was produced by pressing whole grapes and fermenting them in stainless steel vats. The grapes of the Sauvignon were macerated for twelve hours prior to pressing, then a part of the must was placed into barrels for fermentation. All of the wines were stored for six months on the yeast before beginning the assemblage in March. The wine has been in the bottle since June.

### CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. The cool overnight temperatures enabled us to achieve a crispy acidity.

### 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 over 30-year-old pergolas and 10-year-old wire frames. The yield is extremely low (50 hectolitres per hectare), but quite unique.

### COMMENTS BY OUR OENOLOGIST

The wine presents a bright, green yellow with golden reflections. A great sensorial impact with excellent structure. The nose is evocative of gooseberry peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, mineral texture and juicy acidity, with Citrus fruit in the aftertaste.

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COMPOSITION:	55% <i>Riesling</i> 45 % <i>Sauvignon blanc</i>
YIELD:	50 hl/ha
ALCOHOL:	13.5 %
ACID:	7.3 g/l

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