

Baron Di Pauli



ENOSI 2014

TWO SOULS

Literary reminiscences of spice bazaars swept with warm breezes birthed by far-off sea-gazing cliffs. A wild urge for an imagined world, a place waiting to be explored by the curious mind of a Marco Polo redux.

VINTAGE

The 2014 growing year began with a very mild, wet winter. Temperatures well above seasonal averages led to budbreak in mid March about three weeks early. Despite this abnormal start to the year, the early budbreak was lost during the exceptionally cool, rainy summer months, which forced our growers to work hard and long. Relatively low temperatures during harvest, which began in the first week of September, meant that ripening was slow and prolonged. White varieties benefited considerably from the low temperatures, yielding well-typed, fresh-tasting wines with good salinity, mineral-tinged acidity and savoury 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.

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.

COMPOSITION:	55% <i>Riesling</i> 45% <i>Sauvignon Blanc</i>
YIELD:	50 hl/ha
ALCOHOL:	13,5 %
ACID:	5,7 ‰
RESIDUAL SUGAR:	2,3 g/l

