

Baron Di Pauli



## EXIL 2017

GEWÜRZTRAMINER  
DOC

<b>COMPOSITION:</b> Gewürztraminer	<b>ALCOHOL:</b> 14,5 %
<b>YIELD:</b> 50 hl/ha	<b>ACID:</b> 4,3 g/l
<b>BOTTLES:</b> 5.000	<b>RESIDUAL SU.:</b> 6,0 g/l

### GLIMPSES OF AN EXOTIC WORLD

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

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

Twelve hours' maceration on the skins, fermentation in steel, and maturation sur lie for 5 months.

### 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

Complex aromas of cloves, litchi and rose petals. Extremely concentrated and structured on the palate, reminiscent of ripe fruit with Mediterranean notes and spicy reverberations.