

Baron Di Pauli



EXIL 2018

GEWÜRZTRAMINER
DOC

COMPOSITION: Gewürztraminer	ALCOHOL: 15.0 %
YIELD: 50 hl/ha	ACID: 5.1 g/l
BOTTLES: 5,600	RESIDUAL SU.: 7.5 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

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.