

Baron Di Pauli



EXIL 2024

GEWÜRZTRAMINER
DOC

COMPOSITION:	Gewürztraminer	ALCOHOL:	14.5 %
YIELD:	50 hl/ha	ACID:	4.9 g/l
BOTTLES:	6,600	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

After a rainy spring and a sluggish start to summer, August brought the long-awaited turnaround: Sunny and warm days encouraged the ripening of the grapes and allowed early varieties to reach very good quality. Harvest began at the end of August under nearly perfect conditions, accompanied by stable weather lasting into September. With the onset of autumn rains, the harvest of late-ripening red wines became more challenging due to demanding weather conditions. Nevertheless, the vintage produced exciting white wines and early-ripening red wines of remarkable quality.

VINIFICATION

The wine undergoes a 12-hour cold maceration on the skins, followed by fermentation in stainless steel tanks. It is then aged for five months on fine lees, also in stainless steel tanks.

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

The wine has an intense yellow color with fine golden reflections. It impresses with a complex aroma of cloves, lychee and rose petals. It is extremely concentrated and structured on the palate, reminiscent of ripe fruit with Mediterranean notes and has a long finish.