

Baron Di Pauli



## EXILISSI 2005

### VINTAGE

The 2005 vintage can be summed up as limited quantities of well-balanced wines. As a result of dry weather in June and July, the grapes remained small. At the end of August everything suggested that it would be one of the outstanding vintages of the century. A relatively rainy September resulted in a good vintage with a characteristic mineral content.

### VINIFICATION

Cold maceration extending a few days before fermentation, spontaneous fermentation of unclarified must in 500 l oak barrels, further 12 month aging in the same vessels, bottling in February 2007.

### HARVEST CONDITIONS

Unstable autumn weather, combined with late ripening, necessitated repeated harvesting. As a result of rigorous selection, the quantity of grapes was very small, but the result was a harvest of healthy and perfectly ripened grapes. Harvest took place during the 12<sup>th</sup> and 27<sup>th</sup> of Oktober.

### VINEYARD / SOIL

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, 30 year old traditional pergola trellises next to 10 year old cane-pruned, wire-trained vines; heavy, loamy, chalky gravel with extremely low yields of 30 hl/ha

### WINEMAKER COMMENTS

Truly a wine made the way nature intended, with a strong, individual character, but in no way easy to approach. For me, this wine is a fascinating and exciting experience. It opens up only slowly, needs a lot of air, and benefits from decanting. I enjoy it with creamy ripe cheeses.

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COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>4.5 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

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