

Baron Di Pauli



EXILISSI 2007

VINTAGE

Following an unusually mild winter, the vines sprouted earlier than ever before. A cool August followed by a golden September proved once again that, as regards quality, the last few weeks before harvesting are critical.

VINIFICATION

Cold maceration extending a few days before fermentation, spontaneous fermentation of unclarified must in 500 l oak barrels, further 10 month aging in the same vessels, bottling in month of August 2008.

HARVEST CONDITIONS

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. The cool overnight temperatures enabled us to achieve a crispy acidity.

VINEYARD / SOIL

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, 30 year old traditional pergola trellises next to more than 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. This wine is a fascinating and exciting experience, he has a long, long finish. It opens up only slowly, needs a lot of air, and benefits from decanting. I enjoy it with creamy ripe cheeses.

COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>4.7 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

