

Baron Di Pauli



EXILISSI 2009

VINTAGE

A wet, cool winter ushered in 2009, followed by a warm period during which the vines sprouted. This caused a rapid blossom period and fast grape development. The summer was warm and dry and, up until autumn, ripening was some 14 days ahead of the previous year.

This vintage featured relatively high sugar levels and an optimum physiological ripeness.

VINIFICATION

Extending maceration few days before fermentation, spontaneous fermentation of not clarified must in 500 l oak barrels, further thirteen month aging in the same vessels, bottling in month of November 2010.

HARVEST CONDITIONS

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness.

VINEYARD / SOIL

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

WINEMAKER COMMENTS

A wine endowed with concentrated and distinctive aromatic quality, olfactory complexity with clove and rose-scented, a trace of apricot and honey. It opens up only slowly, needs a lot of air, and benefits from decanting.

COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>5.3 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

