

Baron Di Pauli



KALKOFEN 2006

VINTAGE

June and July were dry and warm, with the result that the grapes were small and the crop was small too. August was cold and rainy, but September and October were sunny. The vintage is fruity with a well-balanced structure,

VINIFICATION

The small Vernatsch grapes come from the oldest vines in the vineyard, and were selected by hand for this wine. The fermentation began spontaneously in the wooden fermentation vat, with a ten-day maceration period. The deacidification took place in barrels. Following an eight-month maturation period in two-year-old barrels, the wine was bottled in late-April.

CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. As a result, the grapes were healthy and mature, with a distinctive aroma.

LOCATION / SOIL

Arzenhof, hill between 300 and 400 meters above sea-level.

Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand (mineral components) and sufficient loam (body). Mediterranean microclimate.

COMMENTS BY OUR OENOLOGIST

A Kalterersee wine just as I expect it to be, characterised by delicate fruitiness, finesse and mineral content. Structure and backbone are present, but remain elegantly in the background.

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| COMPOSITION: | <i>100% Vernatsch</i> |
| YIELD: | <i>50 hl/ha</i> |
| ALCOHOL: | <i>13.0 %</i> |
| ACID: | <i>4.7 g/l</i> |

