

Baron Di Pauli



KALKOFEN 2011

VINTAGE

After a rather dry, somewhat mild winter, the vines sprouted early. The warm spring months had a positive effect on the beginning of the vegetation and blossoming.

After a rather rainy, cool start to the summer, from the beginning of August came a long, stable period of fair weather with very warm and dry conditions that continued throughout the entire harvest period. The fine weather caused a somewhat earlier (but nonetheless physiologically perfect) ripening of the grapes.

The 2011 white wines have a beautiful fruitiness, a youthful freshness and a harmonious structure on the palate, while the red wines are marked by aromas that are typical of the variety, fine tannins and a high concentration.

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-May.

CONDITIONS DURING THE HARVEST

The Vernatsch grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal.

LOCATION / SOIL

Arzenhof, hill between 250 and 390 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

This wine is a pure pleasure. Its structure, and most of all its soft tannins, make this wine unique. The bouquet of the wine is intense and complex. Flavours of berries and a nice minerality characterize the aroma.

COMPOSITION:	<i>100% Vernatsch</i>
YIELD:	<i>60 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>4.3 g/l</i>

