

*Baron Di Pauli*



## KINESIS 2016

### EVERYTHING FLOWS

The Greeks knew it as kinesis: the never-ending flow of the world, the ever-becoming of all things. Light and wind, dancing together with the waters, impress themselves upon the earth that bears the vine that yields the cluster, which in turn is transformed into wine, which gifts us pleasure and beauty. In an instant, chaos returns to pure harmony ... is this what we call happiness?

### VINTAGE

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

### VINIFICATION

Twelve hour cold maceration in contact with the skin, fermentation in stainless steel, five months on the fine lees.

### LOCATION / SOIL

Höfl unterm Stein in Söll near Tramin, at about 550 m above sea level. Heavy, loamy, chalky gravel with extremely low yields.

### COMMENTS BY OUR OENOLOGIST

Bright yellow. Fine aromas of gooseberry and white flowers combined with exotic fruits and spices. Complex structure and convincing length on the palate, elegant freshness and vibrant acidity.

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COMPOSITION:	100% Sauvignon
YIELD:	50 hl/ha
ALCOHOL:	14,0 %
ACID:	5,8 ‰
RESIDUAL SUGAR:	2,0 g/l

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