

Baron Di Pauli



EXILISSI SELL 2007

VINTAGE

Following an unusually mild winter, the vines sprouted earlier than ever before. April and May were also warmer than average, so that, by the middle of May, all of the vineyards had already bloomed. This three-week head start continued right up until harvest time. A cool August followed by a golden September proved once again that, as regards quality, the last few weeks before harvesting are critical.

Both white and red grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal. The latter therefore also took longer than ever before, with the first grapes being brought to the cellars on 21 August, and the last coming in on 24 October. Altogether it should be a very good vintage, with the red wines promising to be the best for the last ten years.

VINIFICATION

Careful pressing of the delicate grape crop. Fermentation of the unfiltered must in a 500-litre tonneau, with another 15 months to mature in the same cask. Bottling in march 2009.

HARVEST CONDITIONS

A sunny and warm autumn allowed the very ripe grapes to be harvested in the middle of November.

VINEYARD / SOIL

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, 30 year old traditional pergola trellises next to 10 year old cane-pruned, wire-trained vines; heavy, loamy, chalky gravel with extremely low yields of 25 hl/ha

WINEMAKER COMMENTS

Enormously concentrated, yet delicate with an amazing play of acidity. Long and aromatic, supple and silky with a fruity-sweet and spicy finish.

COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>25 hl/ha</i>
ALCOHOL:	<i>13.5 %</i>
ACID:	<i>6.8 g/l</i>
RESIDUAL SUGAR:	<i>140.0 g/l</i>

