

Baron Di Pauli



## EXIL 2019

GEWÜRZTRAMINER  
DOC

<b>COMPOSITION:</b> Gewürztraminer	<b>ALCOHOL:</b> 15.0 %
<b>YIELD:</b> 50 hl/ha	<b>ACID:</b> 5.1 g/l
<b>BOTTLES:</b> 7,000	<b>RESIDUAL SU.:</b> 7.5 g/l

### GLIMPSES OF AN EXOTIC WORLD

Literary reminiscences of spice bazaars swept with warm breezes birthed by far-off sea-gazing cliffs. A wild urge for an imagined world, a place waiting to be explored by the curious mind of a Marco Polo redux.

### VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

### VINIFICATION

Twelve hours' maceration on the skins, fermentation in steel, and maturation sur lie for 5 months.

### LOCATION/SOIL

The Höfl unterm Stein farm is located in Sella, above the village Tramin. Located at an elevation of 1,650 feet, the sandy-limestone soils yield firm-structured wines with superb depth yet at the same time a vivid level of acidity.

### TASTING NOTES

Complex aromas of cloves, litchi and rose petals. Extremely concentrated and structured on the palate, reminiscent of ripe fruit with Mediterranean notes and spicy reverberations.