

Baron Di Pauli



EXIL 2020

GEWÜRZTRAMINER
DOC

COMPOSITION: Gewürztraminer	ALCOHOL: 14.0 %
YIELD: 50 hl/ha	ACID: 5.5 g/l
BOTTLES: 7,000	RESIDUAL SU.: 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

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 8.

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.