

Baron Di Pauli



## EXIL 2021

GEWÜRZTRAMINER  
DOC

<b>COMPOSITION:</b> Gewürztraminer	<b>ALCOHOL:</b> 15.5 %
<b>YIELD:</b> 50 hl/ha	<b>ACID:</b> 5.6 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 winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem, but ultimately a very good harvest was completed on October 24.

### 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.