

Baron Di Pauli



EXIL 2023

GEWÜRZTRAMINER

DOC

COMPOSITION:	Gewürztraminer	ALCOHOL:	14.5 %
YIELD:	50 hl/ha	ACID:	5.2 g/l
BOTTLES:	6,000	RESIDUAL SU.:	8.5 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 2023 winegrowing year was characterized by changeable weather and the resulting increased work in the vineyard. A snow-deficient winter and a warm March accelerated the start of vegetation. A typical April and a rainy May led to flowering close to the long-term average. June was unstable, with heat waves and drought. July brought a lot of rain coupled with some very hot days. Despite extreme temperature fluctuations in August, a golden autumn brought us a successful grape harvest with very good grape qualities overall.

VINIFICATION

The wine undergoes a 12-hour cold maceration on the skins, followed by fermentation in stainless steel tanks. It is then aged for five months on fine lees, also in stainless steel tanks.

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

The wine has an intense yellow color with fine golden reflections. It impresses with a complex aroma of cloves, lychee and rose petals. It is extremely concentrated and structured on the palate, reminiscent of ripe fruit with Mediterranean notes and has a long finish.