

*Baron Di Pauli*



## EXILISSI ICE 2004

### VINTAGE

The spring budding began later than usual. In the summer, temperatures stayed below 30 °C, as a consequence of which the ripening of the grapes proceeded only slowly and steadily. The harvest began ten days later than usual.

### VINIFICATION

Careful pressing of the delicate grape crop. Fermentation of the unfiltered must in a 500-litre tonneau, with another 8 months to mature in the same cask. Bottling in June 2006 followed by a 2-year aging in the bottle.

### HARVEST CONDITIONS

A sunny but cold late autumn allowed the very ripe grapes to be harvested at a temperature of -9°C.

### 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 15 hl/ha

### WINEMAKER COMMENTS

It was a singular stroke of luck that the late vintage produced an ice wine, i.e. a wine made from grapes that froze on the vine. I love this bomb-like fruitiness. Enormously concentrated, yet delicate with an amazing play of acidity. Long and aromatic, with a fruity-sweet finish.

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COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>15 hl/ha</i>
ALCOHOL:	<i>9.0 %</i>
ACID:	<i>7.0 g/l</i>
RESIDUAL SUGAR:	<i>330.0 g/l</i>

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