

*Baron Di Pauli*



## KALKOFEN 2010

### VINTAGE

Following a dry and averagely cold winter, the spring began with very changeable weather. An above-averagely sunny April was followed by a rainy, cold May, which considerably influenced the blossoming time and thus the rest of the annual cycle. The extremely hot, dry July was followed by further rain in August, before the harvest began in glorious autumn weather at the beginning of September. During the ten weeks of the harvest, the weather was fine and only occasionally interrupted by rain. As a consequence of the changeable weather conditions, the 2010 harvest was very small in terms of quantity. The wines thus outstanding qualities. The reds are full-bodied with juicily elegant tannins.

### VINIFICATION

The small Vernatsch grapes come from the oldest vines in the vineyard, and were selected by hand for this wine. The fermentation began spontaneously in the wooden fermentation vat, with a ten-day maceration period. The deacidification took place in barrels. Following an eight month maturation period in two-year-old barrels, the wine was bottled in late-May.

### CONDITIONS DURING THE HARVEST

The Vernatsch grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal.

### LOCATION / SOIL

Arzenhof, hill between 250 and 390 meters above sea-level.

Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand (mineral components) and sufficient loam (body). Mediterranean microclimate.

### COMMENTS BY OUR OENOLOGIST

This wine is a pure pleasure. Its structure, and most of all its soft tannins, make this wine unique. The bouquet of the wine is intense and complex. Flavours of berries and a nice minerality characterize the aroma.

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COMPOSITION:	<i>100% Vernatsch</i>
YIELD:	<i>50 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>4.4 g/l</i>

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