

Caligo Essencia L/06-08



Winery: DG Viticultors

Region: Catalonia

Grapes: 100% Chardonnay

Winery: DG Viticultors is based in Catalonia, halfway between Barcelona and Priorat, about 40 Km from the Mediterranean Sea. While vines were first planted in 1991, the serious production of wine started in 2006. They focus on the production of dessert wines made from botrytised grapes. Since their wines are so far out of the norms for the DO, they choose to label their production as table wine and are limited to the use of the term “wine” on their bottles.

Wine: Produced from hand harvested vines with very low yields of only 350 liters per hectare. The grapes are whole-bunch pressed in a basket press. Fermentation lasts for over six months

under controlled temperature conditions (between 13° C and 18° C). Aged for two years in new 400 liter french oak barrels. Residual sugar in the finished wine is 300 g/l; 8% alc.

Reviews:

“Bright gold. Candied fig, ripe peach, orange pith and spices on the hugely aromatic nose. Deep, juicy and extremely sweet but lively, offering an array of dense, honeyed orchard and pit fruit flavors lifted by juicy citrusy quality. Finishes with serious cling and length, echoing the candied pit fruit flavors. All of these wines come from Pontons, a very cool area in Catalunya’s Alt Penedes region.”

93 points *International Wine Cellar* issue 158 Sept/Oct 2011

“Bold and gold, with penetrating aromas of orange, dried apricots, sweat and honey comb. The feel is rich and layered, with just enough acidity to lend volume to the apricot, dried peach and honey flavors this late-harvest Chardonnay is pushing. Thick and a bit unctuous on the finish; drink now.”

91 points *Wine Enthusiast* April 2012



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