

Petit Caligo L/09-08

És ben entrada la tardor.
Raïms daurats
en uns ceps de fulles verd pàlid.
Matinades molt fredes
transformen la marinada
en densa boira humida.
És el final o el començament.

**petit
caligo**

El raïm decau. Sembla morir.
Paciència fins aconseguir
el desitjat fruit, que el fred
conservarà i el vent concentrarà
en aromes i gustos.

vi de boira—

**Expressió aromàtica
intensa per a la primera
verema tardana.**

Winery: DG Viticultors

Region: Catalonia

Grapes: 70% Sauvignon Blanc, 30% 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: Hand harvested with tiny productions of 2 hl/ha for Sauvignon Blanc and only 0.8 hl/ha for the Chardonnay. The grapes are whole-bunch pressed in a basket press. The Sauvignon

Blanc aged for eight months in inox tank and the Chardonnay aged for 1 year in new 400 liter french oak barrels. Residual sugar in the finished wine is 125 g/l; 10.5% alc.

Reviews:

“Pale gold. Lemon pith, ripe pit fruits and spices on the nose, brightened by a suave floral note. Sweet, expansive and spicy, with energetic floral lift giving the candied peach, citrus fruit and honey flavors a light touch. Repeats the floral note on the long, sappy finish, which shows very good persistence and tangy bite for a late-harvest wine.”

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