

# Caligo L/06-07

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.

## 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—**

**Expressivitat,  
complexitat i elegància  
al vi.**

**Winery:** DG Viticultors

**Region:** Catalonia

**Grapes:** 65% Chardonnay, 25% Sauvignon Blanc, 10% Albariño

**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 tiny yields of only 800 liters per hectare. The grapes are whole-bunch pressed in a basket press. The temperature controlled (between 13° C and 17°

C) fermentation lasts for over two and a half months. The wine is then aged for 18 months in new 400 liter french oak barrels. Residual sugar in the finished wine is 180 g/l; 11.5% alc.

## Reviews:

“Intense aromas of apricot nectar, orange marmalade, mango and gingerbread. Lush and creamy in texture, offering broad pit and tropical fruit flavors and notes of smoke and dried flowers. Densely packed but also energetic, with excellent clarity and spicy lift. The finish clings with excellent tenacity and leaves spice and smoke notes behind.”

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

“After a waxy opening, the bouquet unveils honey and peach aromas that are totally inviting. It feels thick but not cloying, and the honeyed flavors of banana, peach and dulce de leche are a prelude to the creamy, thick and deeply layered finish. Chardonnay, Sauvignon Blanc and Albariño make the blend.”

**91 points** *Wine Enthusiast* issue 2511 November 2012



Selected by Aurelio Cabestrero®

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