



Caligo Essència 06



Soil	Soil is calcareous of loam-clay structure and is abundant in gravel.
Grape varieties	Chardonnay.
Vinification	Hand harvested. The grapes are whole-bunch pressed in a basket press. Fermentation takes place for over six months, under controlled temperature conditions, between 13°C and 18°C.
Ageing	Two years. In new 400 litre french oak barrels.
Alcohol	8% Vol.
Acidity	5,34 g/l expressed in sulphuric acid (ATS).
PH	3,86
Sugar at harvest	435 g/l
Residual sugar	300 g/l
Yield	350 l/Ha
Bottle capacity	37,5 cl.
Nº of bottles per box	4
Tasting notes	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.
Combination	Blue cheeses like Cabrales, Stilton. Nuts and dried fruit, dried apricots, pastries, brioche, panettone.

Tasting notes provided by *Steven's Tanzer INTERNATIONAL WINE CELLAR*, elaborated by *Josh Reynolds*.



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