



Petit Caligo 09

Soil	Soil is calcareous of loam-clay structure and is abundant in gravel.
Grape varieties	Sauvignon Blanc 70%, Chardonnay 30% (botrytied).
Vinification	Hand harvested. The grapes are whole-bunch pressed in a basket press.
Ageing	Eight months in inox tank for Sauvignon Blanc. One year in new 400 litre french oak barrels for Chardonnay.
Alcohol	10,5% Vol.
Acidity	4,1 g/l expressed in sulphuric acid (ATS).
PH	3,45
Sugar at harvest	305 g/l
Residual sugar	125 g/l
Yield	Sauvignon Blanc 2000 l/Ha, Chardonnay 800 l/Ha.
Bottle capacity	37,5 cl.
Nº of bottles per box	4
Tasting notes	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.
Combination	As an aperitif, with creamy cheeses. Also to accompany deserts such as fruit cakes, strawberries, mango.
	Tasting notes provided by <i>Steven's Tanzer INTERNATIONAL WINE CELLAR</i> , elaborated by <i>Josh Reynolds</i> .



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