



LUCY CHILVERS

VINTAGE

Flor De Maeve - 2023

GRAPE VARIETIES

100 % Xarel.lo

VINEYARD

Xarel.lo from Sant Joan Samura. 150m altitude. Planted in in 1930s. Clay and high calcium soils. Organically farmed. Bush vines.

VINIFICATION

Hand harvested in 18kg crates. Crushed and de stemmed and left on skins to ferment for 2 weeks . One week of bunch downs and the second only wetting the cap for very gentle maceration. No pressing, we raise the tanks and extract the juice statically. Left to naturally cold settle over winter in stainless steel. Left on lees 7 months, bottled early spring. 1 year in bottle.

CHARACTERISTICS

On the nose wild grasses, dried apricots, lily. On the pallet a rich texture with a saline acidity, crunchy but gentle tannins, fennel, pistachio, lemon peel. Paired well with umami flavour, spicy dishes, salty meats, herbaceous sauces, delicate cheeses.

WINE PROPERTIES

No added SO2, no fining, no filtration

Alcohol: 11,67%, Ph: 3,37, Malic <0.1,
Residual sugar <0.1g/l

FLOR DE
MAEVE

