



LUCY CHILVERS

VINTAGE

Nuria -2023

GRAPE VARIETIES

80% Muskat d'Alexandria, 20% Xarel.lo

VINEYARD

Muscat d'Alexandria from Torrelles De Foix. 320m altitude. Planted in 1998. Sandy/clay soils. Organic certified with biodynamic treatments 500 and 502. Cordon pruned.

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

VINIFICATION

Both varieties are hand harvested in 18kg crates. The harvest dates are roughly 2 weeks apart, with the Xarel.lo being picked first to incorporate a high fresh acidity. Two separate fermentations. Muskat d'Alexandria - crushed and de-stemmed, fermented on skins for 2 weeks in stainless steel. Xarel.lo - crushed and de-stemmed, 3 weeks fermented on skins. Both ferments pressed together into stainless steel. Natural cold settling over the winter. Bottled in early spring. One year in bottle.

CHARACTERISTICS

On the nose lychee, peach, apricot, and rose petals. On the palate saline acidity, green olive, eucalyptus. Paired well with umami profiles, spicy dishes, BBQ fish, soy flavours, BBQ fatty meats.

WINE PROPERTIES

No added SO2, no fining, no filtering

Alcohol: 12,03%, Ph: 3,30, Malic <0.1,
Residual sugar <0.1g/l

