



LUCY CHILVERS

VINTAGE

Sasa - 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. The Xarel.lo is whole bunch foot stomped and fermented with skins and stems for 3 weeks. The wine is then pressed off to one 225L chestnut barrel. After year in barrel the wine is bottled and laid done for 6 months..

CHARACTERISTICS

This wine presents a rich, textured mouthfeel and a deep, golden hue. Aromas of ripe stone fruit -peach and apricot, mingling with subtle floral notes and a hint of herbal complexity. A layer of nutty richness, enhancing the wine's body and imparting a soft, creamy texture that balances the lively acidity. The finish is long and slightly smoky, with a touch of spice and mineral freshness.

This Xarel-lo's richness and complexity make it an excellent companion for both seafood and savory dishes. Grilled shellfish, such as prawns or scallops, where the wine's acidity can cut through the natural sweetness. It also shines with creamy dishes, like a risotto with wild mushrooms or a goat cheese tart. For a more daring pairing, try it alongside roasted pork with apple compote or even a charcuterie board featuring aged cheeses and smoked meats.

WINE PROPERTIES

No added SO2, no fining, no filtering
Alcohol: 11,71%, Ph: 3,39, Malic <0.1,
Residual sugar <0.1g/l

