

`Ikigall` Penedès Xarel-lo/Malvasia/Muscat 2018

Penedès, Cataluña, Spain



Grape Varieties **85% Xarel-lo**
 10% Malvasia
 5% Muscat of Alexandria

Winemaker	David Seijas Vila
Closure	Synthetic Cork
ABV	11.5%
Residual Sugar	0.5g/L
Acidity	5.7g/L
Wine pH	3.1
Notes	Certified Organic

PRODUCER

Gallina de Piel is an exciting winemaking project from David Seijas, the former Head Sommelier at three-Michelin-starred restaurant El Bulli. David's aim is to create versatile and food-friendly wines from Spain's gastronomic northern regions: Catalonia, Aragon and Galicia. More recently, he has also explored the volcanic soils of Tenerife. He works with local growers, selecting the best vineyards and indigenous grape varieties to create wines with an emphasis on elegance and a sense of place.

VINEYARDS

Fruit for the 'Ikigall' is sourced from Penedès in Catalonia. The vineyards are located at an altitude of 160 metres above sea level, on a mixture of silty loam and sandy soils which provide an excellent balance of concentration and freshness. The vines are just over sixty years old and are managed organically.

VINTAGE

The 2018 vintage experienced high levels of rainfall which followed two particularly dry vintages. A cold winter was followed by a wet spring. Early summer was initially rainy, but a hot August allowed the vines to catch up and ripening occurred gradually through the cooler than usual September which helped the grapes achieve great balance and flavour. Harvest took place later than usual, it began on the 8th of October and lasted three weeks.

VINIFICATION

The grapes underwent cold maceration for five hours to promote textural and aromatic complexity. Fermentation took place in stainless steel tanks at a controlled temperature of 15°C to preserve the grapes' vibrant fruit profile. The wine then spent four months ageing on fine lees, to enhance mouthfeel and retain freshness, before filtration and bottling.

TASTING NOTES

This is a fragrant white wine with subtle orange blossom and fennel accents, offset by a crisp saline finish and zesty acidity.