

Gallina de Piel,
`Ikigall` Penedès Xarel·lo/Malvasia/Muscat 2022
Penedès, Catalunya, Spain



Grape Varieties	85% Xarel·lo 10% Malvasía de Sitges 5% Muscat of Alexandria
Winemaker	David Seijas Vila
Closure	Screwcap
ABV	13%
Bottle Sizes	75cl, 150cl
Notes	Practising 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

The fruit for '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 2022 vintage was marked by hot temperatures and severe drought in Catalunya, especially over the summer. The harvest began seven to ten days early and also finished earlier than usual. Yields were much lower and berries were smaller as a result of the water stress experienced by the vines throughout the season, however the quality of the grapes was very good. The resulting wines were expressive and well balanced, with alcohol levels a little higher than in 2021.

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 fragrant wine displays intense notes of yellow Ordal peach, mandarin, orange blossom and fennel, offset by zesty acidity and a crisp finish.