MICHAEL W. SALVERDA WINES

AURA MARINA

XAREL·LO (ecological)

Release date | October 2025 (1,037 bottles)

Vineyards | Massís del Garraf, Penedès

Grapes | Xarel·lo (ecological)

Soils | Predominantly limestone with clay

Vinification | Hand-picked whole bunches from old vines, pneumatic press. Spontaneous fermentation in 85% used 300–400L barrels and 15% stainless steel. Full malolactic fermentation.

Ageing | After fermentation, rested 9 months on lees (no stirring). Minimal amount of sulfur added before bottling.

Analysis

Alcohol	|	11 %
Residual Sugar	|	<0.50 g/L
pH	|	3.34
Total Acidity	|	5.3 g/L

Notes | Green plum, fennel, dried herbs, citrus peel with wet chalk, flint. Vibrant acidity, taut structure. Linear mid-palate finishing with green fruit and stone minerality.

Pairing | (Shell)fish, pasta, rice, vegetables and Mediterranean dishes with herbs.

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