MICHAEL W. SALVERDA WINES

HOMENATGE PELL

XAREL·LO (ecological)

Release date | October 2025 (220 bottles)

Vineyards | Massís del Garraf, Penedès

Grapes | Xarel·lo (ecological)

Soils | Predominantly limestone with clay.

Vinification | Hand-picked whole bunches from old vines (20% whole bunch, rest destemmed/crushed). Spontaneous fermentation on skins (15 days maceration) in stainless steel, then to used barrels. No fining or filtration.

Ageing | After fermentation, rested 9 months on lees. Minimal amount of sulfur added before bottling.

Analysis

Alcohol	|	10.5 %
Residual Sugar	|	<1.0 g/L
pH	|	3.63
Total Acidity	|	4.8 g/L

Notes | White tea, citrus peel, fennel, apricot skin with chalky minerality. Tense structure, silky phenolics. Linear mid-palate finishing with mineral tension and subtle bitterness.

Pairing | Smoked fish, tempura vegetables, herb-crusted poultry, aged goat cheese with fennel, raw seafood with citrus.

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