

Rick's Picks

Exceptional Value Wine Reviews

Anima Mundi Gres

2025 · Xarel·lo · DO Penedès, Catalonia



Front Label



Back Label

RICK'S VALUE SCORE

97

out of 100

"Freshness & vibrancy that would be hard to match at 3x the price."

WINE DETAILS

Producer	Anima Mundi / AT Roca	Region	DO Penedès, Sant Sebastià dels Gorgs
Grape	100% Xarel·lo	Vintage	2025
Alcohol	13% vol	Price	€12.99
Purchased	El Caldo Restaurant, Alicante	Category	White / Natural / Organic
Vinification	500L French oak + clay amphora + SS	Sulfites	No added sulfites
Style	Indigenous yeasts, unfiltered	Farming	Organic · Biodynamic

TASTING NOTES

Appearance:	Pale gold with green highlights, crystal clear for an unfiltered wine. Beautiful slow legs.
Nose:	Expressive and fresh — white peach, citrus blossom, subtle saline minerality with a hint of chamomile. Clean and vibrant.
Palate:	Medium-bodied with bright acidity. Stone fruit and citrus peel lead, supported by a creamy mid-palate from the light oak influence. Beautifully textured.

Finish:	Long and mineral-driven. The Xarel·lo character shines — fresh, saline, with a pleasing almond note on the close.
Food Pairing:	Grilled seafood, Manchego, patatas bravas, jamón ibérico. Perfect aperitivo wine.
Drinking Window:	Outstanding now. Drink through 2027.

RICK'S PICKS REVIEW

When I uncorked the Anima Mundi Gres 2025 at El Caldo Restaurant in Alicante, I had no idea I was about to encounter one of the most extraordinary value propositions I've come across in years of wine exploration. At €12.99, this Xarel·lo from the DO Penedès region of Catalonia does something that most wines costing three times the price struggle to achieve — it tells a complete, compelling story in every glass. The Gres opens with an almost theatrical confidence. The pale gold colour, crystal clear despite being unfiltered, immediately signals that this is something serious. On the nose, white peach and citrus blossom lead the charge, followed by a saline minerality that speaks directly to the schist and granite soils of Sant Sebastià dels Gorgs. There's a subtle chamomile character that adds intrigue without distraction. What really sets the Gres apart is its texture. The 40% 500-litre French oak component has been handled with admirable restraint — you sense it rather than taste it, lending a gentle creaminess to the mid-palate without overwhelming the variety's natural freshness. The indigenous yeast fermentation gives the wine a wild, expressive character that feels alive and ever-changing in the glass. The acidity is beautifully calibrated, keeping everything lively and precise. The finish is where the Gres earns its score. Long, mineral, and genuinely satisfying, with a pleasing almond note on the close that is the hallmark of great Xarel·lo. For a wine that contains no added sulfites and is unfiltered, the clarity and freshness are remarkable. At €12.99, this is the kind of discovery that reminds you why exploring beyond the familiar labels is so rewarding. The Anima Mundi Gres 2025 punches so far above its weight class it's almost unfair to the competition. This is exceptional winemaking at an everyday price — and that is exactly what Rick's Picks is all about.

LINKS & RESOURCES

Winery Website:	https://www.atroca.eu/en/anima-mundi-wines
Where to Buy:	El Caldo Restaurant, Alicante — [retailer link TBD]
Full Review Online:	https://www.budget-abroad.com/ricks-picks
Tech Sheet:	[Steve to insert winery tech sheet link]