La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Paramos de Nicasia Tinto 2016
Màquina & Tabla - 75 cl.



This Páramos de Nicasia is Oriol & Susana's "village wine" in Toro. It comes from an old ungrafted vine in Villaester, North West of the Douro, on sandy soils. Besides the typical Tinta de Toro, one can find there quite a lot of Grenache and Malvasia. If you add to all of this Oriol's very traditional approach to winemaking, you get a really singular Toro.

Vinification
Oriol does not use chemical, nor sulphur, nor laboratory yeast. He does not de-stem the bunches either, those are fermented whole for 10 weeks then aged for 16 months in big used vats.

Storage potential
3-5 years. Can be served a little cooler than is usual for a red.

To serve
Can be served a little cooler than is usual for a red.

Trial analysis
Light red colour. A hint of fizz comes first then disappears, replaced by an explosion of red fruit on the nose. The wine is fresh, but wide and pure on the palate; the fruit returns in the finish, both crisp and juicy.

Assembly
Tinta de Toro (60%), Garnacha (35%), Malvasia (5%)

Region:
Castilla y León

Appellation:
D.O. Toro

Wine estate:
Màquina & Tabla

Biodynamic

Description domain

The general concept of the winery is the struggle between nature and human. Nature is wild and free and after beautiful cycles it always tends to death. The land, the grapes growing, the fermentation of the must and then the ageing are marked by human intervention at the right moment and in the most gentle way to get the best of it and finally have a wine with the expression of the land, the grapes and the human… Màquina means Machine – the human, and tabla means piece of wood – nature. Human interventions mark nature.