La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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El Oso y la Alemana tinto 2022
Màquina & Tabla - 75 cl.



This red wine was born after owner Oriol traveled to Germany to attend a concert. Upon his return, he wanted to create the ideal red wine to enjoy at a concert, picnic or with friends. Thus was born El Oso y la Alemana, an intense, flavorful red Toro with lots of character.

Vinification
80 year old pré phyloxera vines Tinta de Toro and Garnatxa (85/15). manual harvest, grapes are de-fermented and fermentation with autochthonous yeasts. 12 m aging on 500l french fouders. total production of 12000fl

Storage potential
Drink as from: 2024
Best moment: 2024-2027
Drink until: 2029

To serve
15°gr in groot Bordeauxglas

Trial analysis
An A-typical red Toro wine (well just outside DO Toro). Finesse and elegance trumped, a rarity in the Region. Fragrant with dried rose petals. Spicy Tempranillo and Garnatxa without unrolling wanton muscle. Finesse and Fraicheur rarely encountered. Supple and inviting for a second glass.

Wine style:
Continental, powerful and mineral

Assembly
Tinta de Toro (85%), Garnacha (15%)

Region:
Castilla y León

Appellation:
Vino de la Tierra de Castilla y Leon

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.