La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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univers 2019
Muchada-Léclapart - 75 cl.



Vinification
Biodynamics and non-interventionism explain why this wine is so pure. Fermentation and ageing for 9 to 10 months in Champagne-type tanks. Fermentation happens spontaneously. No compromise, nothing is added. The wine is aged on its lees. It is not filtered nor clarified before bottling. No sulfite either, or very little.

Storage potential
Already perfect to be drunk today, this wine will keep easily until the autumn of 2023

To serve
Important notice: Alejandro Muchada's advice is to let the bottles rest for two weeks after delivery. Once opened, this wine evolves and becomes even more complex after a few days.

Trial analysis
The colour is pale, slightly cloudy. The complex, salty, umami aromas of Palomino combines with the minerality coming from the limestone, with hints of apricot and lemon. The saltiness comes back on the palate (we are very near to the Atlantic Ocean) and the wine gets more and more complex as it is opening in the glass. The long finish is full of character. An entry level wine, indeed! A grand wine, rather.

Assembly
Palomino

Region:
Andalucía

Wine estate:
Muchada-Léclapart

Biodynamic

Description domain

When a "cult" winemaker from Champagne, David Léclapart, enters in a partnership with an Andalusian winemaker, Alejandro Muchada, who thinks out of the box, the result is sheer magic. They produce dry white wines out of the Palomino grape, the traditional variety for Sherry - somewhat neglected for other types of wine. Even us, we have been swept off our feet when we tasted their wines for the first time. They showed a quality and a complexity that we were not expecting. Original, very Atlantic in style, and very mineral too.