

Zev Rovine Selections
zrswines.com
info@zrswines.com
347-689-4031

Veronica Stoler
Selections de la Vina
veronica@selectionsdelavina.com

Muchada Leclapart, Cádiz Vibrations White (2018)

Producer	Muchada Leclapart
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape variety	Palomino Fino
Region	Andalucía, Spain
Appellation	Cádiz
Vintage	2018
Alcohol by volume	11.5%



Sizes

750 mL x 12 — 12-024-06-18

2018
PRODUCTO DE ESPAÑA

Distributor's notes

"Vibrations is our meditation moment; complex, dry, tropical, spicy, without losing the salinity and elegance of the albariza; a surprise from the known records of the "palomino" grape. Its grapes come from "Miraflores Alta," an abandoned plot that we were able to recover that is located in the most valued part of this historical "pago," facing west, to the ocean, and "lustrillos" and "lentejuela" chalky soils two meters deep. 2016 was vinified in an old barrel of amontillado, giving it a unique character. 2017 is vinified in a French oak barrel." - Alejandro Muchada

50+ year old Palomino Fino vines biodynamically grown over calcareous soils of "lustrillos" and "lentejuela" chalky soils two meters deep. Hand harvested, spontaneous fermentation with native yeasts in tank followed by aging on the lees with regular bâtonnage in old "Manzanilla" and "Amontillado" butts or Bordeaux barrels (depending on the vintage) for 9-10 months. Some minimal sulfur use initially (<8mg/l) but bottled without filtering, no cold stabilization, only a rise with low intensity bentonite starting in 2018, and bottled without SO2. Only 810 bottles produced in this vintage.

About the producer

When Alejandro Muchada was traveling as a backpacker and woofers in France, learning about organic farming. By chance, he found David Léclapart, cousin of a friend, with whom he made his first vintage. That summer was an initiatory journey towards biodynamics and becoming a "vigneron".

In 2016, after several harvests and shared moments of work and enjoyment, they decided to start a project together.

We work three hectares of palomino and muscat vineyards -most of them older than 50 years, of massal selection- in biodynamic agriculture. The plots are located in Pago Miraflores (Sanlúcar) and Pago Abulagar (Chipiona).

The model we follow is that of the "vigneron", a craft and personal approach that focuses work and attention on the vineyard, through biodynamics, only superficial tillage, mainly with animal traction, the use of green cover and the search of a new balance in the soil and in the vineyard. In the winery, we look for simplicity, elegance and purity through non-intervention.
