

Muchada Leclapart, Cádiz White (2017)

Producer	Muchada Leclapart
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Region	Andalucía, Spain
Appellation	Cádiz
Feature	Biodynamic
Vintage	2017
Alcohol by volume	13.5%



Sizes

750 mL x 12 — 19-0776-17

Distributor's notes

Alejandro Muchada describes it as, "Élixir is our life perfume; feminine, floral, demure, fine and with a beautiful tension between the nose and the mouth; the dialogue between the Muscat of sand and the Palomino of albariza." From one of the oldest vines that can be found of the local varietal of Muscat, from sandy and clay soils of the "Pago Abulagar" and the Palomino grapes from old vines of their best plot "La Platera", from the "Pago Miraflores" with which they also make Lumière.

40% Muscat of Chipiona, 60% old Palomino Fino from biodynamically grown vineyards with 40-60 years of age. Fermented and vinified in used Bordeaux barrels (from 2013) for 9-10 months. Spontaneous fermentation with a tiny dose of SO2. Extended work on lees, with malolactic fermentation and bottled without filtering or sulfur at bottling.

All of their wines are vinified by plots and grape varieties, even separating the old and the new Palomino. Winemaking is simple: after the early-morning manual harvest, grapes are sent to a horizontal press. To avoid stainless steel, which they say ionizes wines and makes them restless, they brought enameled steel tanks from France. The wines are not cooled, instead two air conditioning units are placed in the winery to cool off the atmosphere. During pressing, 3g/hl of SO2 are added to prevent oxidation. Despite this simplicity, Muchada and Léclapart refuse to call their wines natural. "We don't like faulty, unclean wines or with high volatile acidity. It's the same with David's champagnes; he doesn't refer to them as natural even though they have no sulfur or dosage added."

About the producer

When Alejandro Muchada was traveling as a backpacker and woofier 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.