

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

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



Vinification

This white wine comes from old vineyards in the villages of Villaester, Morales de Toro and Pego (DO Toro). The vines are planted on alluvial soils covered with sand and gravel. After long fermentation and gentle pressing, the cuvée is aged for 4 months in 500-liter French oak barrels.



Storage potential

Drink as from: 2024
Best moment: 2024-2025
Drink until: 2028



To serve

10°C



Trial analysis

Pale straw-yellow in color, the nose opens with floral notes, then evolves with aeration towards the fruitiness of Verdejo. Extremely discreet oak. Quite rich on the palate, with an unctuous texture and slightly oxidative notes. A different and unique wine.

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.



Wine style:

Continental, powerful and mineral



Assembly

Verdejo (100%)



Region:

Castilla y León



Appellation:

Vino de la Tierra de Castilla y León



Wine estate:

Màquina & Tabla



Biodynamic