

Paramos de Nicasia Blanco 2022 Màquina & Tabla - 75 cl.



Sold as Vino de la Tierra de Castilla, this wine comes from vines located with the Toro DO. It is made mainly with Verdejo and Malvasia, but as they are franc-de-pied (ungrafted) vines, they also include some Muscat, Albillo and Albariño plants.



Vinification

No added sulphur. Vinification in whole bunches. Natural yeasts. 8 months of ageing in old wooden vats according to the "crianza biologica", under a thin veil of "flor".



Storage potential

Drink as from: 2024
Best moment: 2024-2026
Until: 2029



To serve

Serve chilled in a large glass, so as to let the wine breathe. It is important to let the the first rather confusing notes escape so that the fruit takes over. Our advice is to decant the wine



Trial analysis

Inspiration of wines with organic crianza (flor). But then this is the pure variety. Once past that initial aromatic twist, you get nice notes of lime, flowers and especially briny aromas, typical of flor. Firm on the palate, yet with plenty of fraîche. Also nicely aromatic on the palate with hints of white pome fruit and with balanced acidity. Dry finish with again those typical briny notes. Wine for the advanced!



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

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.