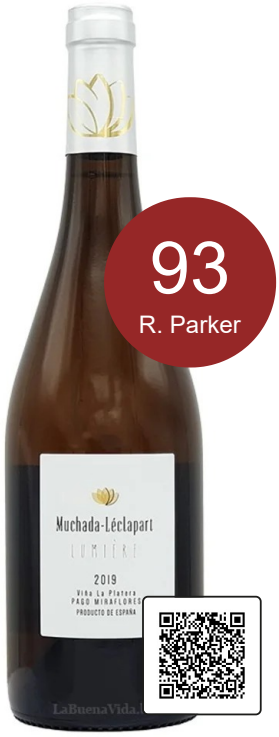
La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03

www.labuenavida.be

Lumière 2019
Muchada-Léclapart - 75 cl.



The Lumière cuvée is made with the grapes of the estate's best terroirs (La Platera, in Pago de Miraflores) and the oldest Palomino vines (60 years old). Here can one really get to feel all the complexity and minerality of Palomino. How come we had to wait for so long before we realised that this grape which produces magnificent sherry can also offer white, non-fortified wines with such a nice saltiness?

Vinification
The yield is low, between 5,000 and 8,500 litres per hectare, which is very unusual for the region. Fermentation and ageing take place in old Bordeaux barrels. No compromise, a minimal intervention and a minimal dose of sulfites. No filtration, no cold stabilisation before bottling.

Storage potential
At its peak in 2024 (2025 for the Magnum). Will keep well at least until 2027.

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 but shimmering, and slightly cloudy. On the nose, at first, we get beautiful aromas of citrus, then tremendous salty and mineral notes. One given a little air, the wine gets wider, even more complex, even purer. This is an exceptional wine, long and fresh on the palate. Albariza wine at its best!

Wine style:
Atlantic, fresh gourmet wine

Assembly
Palomino

Region:
Andalucía

Appellation:
Sanlúcar de Barrameda

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.