

Elixir 2022 Muchada-Léclapart - 75 cl.



The Elixir cuvée is the perfect symbiosis between two terroirs: the poor sandy soils of Chipiona and the limestones of Sanlúcar. This is a quite aromatic wine, but also full of complexity and very long on the palate.



Vinification

The yield is low, between 1,500 and 2,500 litres per hectare, which is very unusual for the region. Fermentation and ageing take place in old Bordeaux barrels. No compromise, a minima intervention and a minimal dose of sulfites. No filtration, no cold stabilisation before bottling.



Storage potential

Drink as from: 2024
Best moment: 2024-2025
Until: 2026



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 and slightly clouded. On the nose, complex notes of grapes and flowers, typical of the Muscat, combine with the saltiness and minerality of Palomino. The lovely acidity on the palate is quite unusual for this blend. After airing the wine, even more nuances and complexity appear. This wine is as pleasant as is surprising. Grand wine.



Wine style:

Atlantic, fresh and crisp



Assembly

Moscatel (100%)



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.