



MAQUINA Y TABLA

Ldrs de Leonila Tinto

The last decade of the (re)evolution of winemaking in Spain is embodied in Maquina y Tabla: emphasis on the vineyard, the protection and promotion of old and indigenous varieties, responsible farming and non-interventionist practices in the cellar. In addition to these core beliefs, there is also a casual disregard for DO boundaries and regulations that have always seemed to favor bigger wines and larger production over the expressively unique. That Maquina y Tabla farms vineyards in diverse parts of Castilla doesn't show a lack of focus, rather it brings attention to the uniqueness of these places.

While logistics may be challenging, the results are revelatory. Founded in 2013, Maquina y Tabla is defined by a collection of vineyards located in Bierzo, Rueda, Toro and Gredos. An early proponent of natural winemaking in Spain and a self-proclaimed "enopath," Oriol has dialed back the exuberances of his youth, and his brash, iconoclastic foray into winemaking, most notably at El Jelpins, has been refined and fine-tuned. It remains a hands-off and intuitive approach with all the usual buzzwords like natural fermentations, low SO₂, well-seasoned barrels. The results may challenge those obsessed with typicity and a bigger is better mentality. That DO authorities routinely deny his wines their stamp of approval reveals more about their outdated thinking than the quality of Oriol's wines.

A terrible name really, but the cease and desist order tied our hands. Ldrs de Leonila comes from a 4 ha vineyard tucked away close to the western border of Bierzo in the Sil valley near Corullón. This steep, north-facing site on clay and slate soils is primarily Mencía with smaller plantings of Garnacha and Doña Blanca.

ACCOLADES

92 – 2015 Ldrs de Leonila Tinto – James Suckling

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Clay, slate

AGE OF VINES

60-80

ELEVATION

500-650 meters

VARIETIES

Mencia

FARMING

Sustainable with organic practices

FERMENTATION

Hand harvested, 30% whole cluster, natural yeast fermentation, 14 day maceration

AGING

14 months in neutral 225L and 600L French oak barrels



ERIC SOLOMON
SELECTIONS