



MAQUINA Y TABLA

Paramos de Nicasia Blanco

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 That DO authorities routinely deny his wines their stamp of approval reveals more about their outdated thinking than the quality of Oriol's wines.

The Paramos de Nicasia Blanco is sourced from El Pinar, a vineyard in Rueda in the village of Torrecilla de la Abadesa. Totalling 1.5 hectares in size, El Pinar is planted with 50-60 year old Verdejo in sandy soils with a subsoil of clay limestone. Paramos is Spanish for "moors" or vast open plains that are exposed to challenging weather – in Castilla y Leon it is the harsh continental climate of cold winters and hot summers and the nearly constant winds that binds these two seasons together.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Sand, clay limestone

AGE OF VINES

50-60

ELEVATION

700 meters

VARIETIES

Verdejo

FARMING

Sustainable with organic practices

FERMENTATION

Hand harvested, short pre-fermentation maceration, gentle pressing, natural yeast fermentation in neutral 600L French oak demi-muids

AGING

5 months in neutral, 600L French oak demi-muids

ACCOLADES

90 – 2014 Paramos de Nicasia Blanco – Wine Advocate



ERIC SOLOMON
SELECTIONS