



2017 Muchada-Léclapart Lumière

Rating	Release Price	Drink Date
94	\$100	2019 - 2025
Reviewed by	Issue Date	Source
Luis Gutiérrez	28th Jun 2019	Issue 243 End of June 2019, The Wine Advocate

Producer:

From: Spain , Andalucía

Color: White

Type: Table

Sweetness: Dry

Type: Table

Variety: Palomino

I loved the 2017 Lumière, a white Palomino from old vines in the La Platera vineyard in Pago Miraflores that somehow made me think of the white topped-up wines from Jean-François Ganevat in the Jura. It was aromatic and open, very expressive and a bit funky, with faint spices and a touch of clove, but with a superb palate, round and balanced. It felt very harmonious and complex, with ever-changing notes of quince, decayed white flowers, white pepper and some sea breeze. The mouthfeel and texture were dry and chalky, and the finish was long and extremely tasty. This was vinified in well-seasoned Bordeaux barrels, yet it had no aromas or flavors of oak.

2017 Muchada-Léclapart Univers

Rating	Release Price	Drink Date
90	\$50	2019 - 2021
Reviewed by	Issue Date	Source
Luis Gutiérrez	28th Jun 2019	Issue 243 End of June 2019, The Wine Advocate

Producer:

From: Spain , Andalucía

Color: White

Type: Table

Sweetness: Dry

Type: Table

Variety: Palomino

The white 2017 Univers is pure Palomino from 20-year-old vines that are organically and biodynamically farmed in the La Platera vineyard in Pago Miraflores in Sanlúcar on albariza soils This is their entry-level Palomino from the California clone, from a single vineyard and bottled after nine months in contact with the lees, which represents quite well what they want to do: dry, unfortified whites that are fresh, salty and tasty, very different from what people are used to from Jerez. They do not really like fortified wines, but some are fermented in sherry casks, from which they might get some of the sherry character, but not this one. They do not want to call themselves "natural" or anything, but they try to do the wines in the most natural way possible without deviations, off aromas or volatility. This is clean and with a mixture of floral and

fruit aromas, citrus hints and a yeasty twist. The palate is light and quite fresh (2017 was a very warm year), very tasty and long, and with the umami, almost salty, touch in the finish. The bottle of the 2016 I tasted for background and reference was quite different and showed more oxidative and advanced. 6,000 bottles were filled in May 2018.

2017 Muchada-Léclapart Elixir

Rating	Release Price	Drink Date
92	\$85	2019 - 2022
Reviewed by	Issue Date	Source
Luis Gutiérrez	28th Jun 2019	Issue 243 End of June 2019, The Wine Advocate

Producer:

From: Spain , Andalucía

Color: White

Type: Table

Sweetness: Dry

Type: Table

Variety: Proprietary Blend

The 2017 Elixir is a new dry blend of Palomino and Moscatel grapes. The Palomino comes from old vines in Viña La Platera from Pago Miraflores in Sanlúcar on classical albariza soils, and the Moscatel comes from Viña Camino del Puerto in the Pago Abulagar in the village of Chipiona on sandy soils with some clay. There is 60% Palomino and 40% Moscatel, and it fermented in Bordeaux oak barrels with indigenous yeasts. It's perfumed, clean, expressive and showy, with notes of orange blossom, white pepper and a salty twist. The palate is dry, serious, balanced, with focused flavors and a dry finish with a bitter twist. It's very tasty, long and clean. 4,000 bottles were filled in May 2018.

2017 Muchada-Léclapart Étoile

Rating	Release Price	Drink Date
88?	\$85	2019 - 2022
Reviewed by	Issue Date	Source
Luis Gutiérrez	28th Jun 2019	Issue 243 End of June 2019, The Wine Advocate

Producer:

From: Spain , Andalucía

Color: White

Type: Table

Sweetness: Dry

Type: Table

Variety: Palomino

The 2017 Étoile is pure Palomino Fino from old vines (over 60 years old), 0.5 hectares in Pastrana Baja in Pago Miraflores in Sanlúcar de Barrameda. They were renting this vineyard and produced this wine in 2016 and 2017, but they won't do it anymore. It fermented in an old Manzanilla cask where it matured until bottling in May 2018. It has a pungent nose with strong notes of clove and earth, a bit animal even, with notes reminiscent of boiled meats. The palate revealed marked flavors that reminded me of the notes found in the nose, with

some bitterness and pungency. There is an earthy feeling to it, very dry, a little tannic. 1,500 bottles produced. This is not a wine for everyone. The 2016 was quite different, more mainstream and a tad oxidative.

2017 Muchada-Léclapart Vibrations

Rating	Release Price	Drink Date	Producer:
92	\$85	2019 - 2024	
Reviewed by	Issue Date	Source	From: Spain , Andalucía
Luis Gutiérrez	28th Jun 2019	Issue 243 End of June 2019, The Wine Advocate	Color: White
			Type: Table

When I tasted the 2017 Vibrations, I was wondering why the wine felt so different from the previous year. The answer came easily when Alejandro Muchada told me that in 2017 the wine had not fermented in Amontillado casks like the 2016, but in a barrique, because the plot delivered very low yields in 2017 and they didn't have enough wine to fill a sherry cask, which is between 500 and 600 liters (a barrique holds 225 liters). Here the nutty character was milder, and the sherry character of the wine almost non-existent. And, as with most 2017s, it showed more finesse and precision than its 2016 counterpart, I guess because of the extra year working the vineyards organically and biodynamically and the experience in the vinification. It revealed a touch more ripe fruit but with more bitter undertones in the palate. The two wines have strong personalities and are difficult to classify and compare with others, as they are quite unique.

Sweetness: Dry
Type: Table
Variety: Palomino

2016 Muchada-Léclapart Vibrations

Rating	Release Price	Drink Date	Producer:
91	\$85	2019 - 2024	
Reviewed by	Issue Date	Source	From: Spain , Andalucía
Luis Gutiérrez	28th Jun 2019	Issue 243 End of June 2019, The Wine Advocate	Color: White
			Type: Table

The 2016 Vibrations is an unusual orange-like wine, an old Palomino from Pago Miraflores fermented and aged in old Amontillado casks. The wine had four days of maceration with the skins, so it got some color and fine tannins, and then the fermentation and aging made it feel like when you pour a white wine in a glass that has contained a sherry and you get a mixture of fruit (even orange peel), white flowers and a nutty and spicy twist, which, coupled with the effect from the skins, made it very different. The palate also revealed some

Sweetness: Dry
Type: Table
Variety: Palomino

nutty flavors, and it felt very dry and faintly tannic, very tasty and long, with a dry, somehow salty finish. Very unusual. Only 700 bottles were filled from the 2016 in May 2017. All these whites have moderate levels of alcohol, and this was only 11.5%.