

LUIS PÉREZ – AÑINA CARIBE

Andalucía



APPELLATION: Jerez

BLEND: Palomino Fino

WINEMAKERS: Willy Perez

VINEYARD: _____

Grapes are sourced from the El Caribe estate in Añina located between pagos Balbaina and Macharnudo. It's 13 kilometers inland from the sea and wines have been grown here since Roman times. Facing south-west on a shallow slope with Tosca Cerrada albariza soils. Vines are low yielding and trained in the classic Jerez Vara y Pulgar pruning system.

VITICULTURE: _____

Converting to organic and will be certified by 2020.

WINEMAKING: _____

Grapes are handpicked and dried in the sun for two days, a process called asoleo. Grapes are pressed in a basket press with the must output limited to 40%. The juice is transferred directly to 80 year old sherry casks, without any racking where it ferments for ten weeks without temperature control. No fortification. It is then aged in oak barrels for two years, with some light oxidation.



WEBSITE: <http://bodegasluisperez.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Aromatic with gentle oxidative notes, quince, orange blossom, honeycomb and almonds. Good structure with hints of dried fruit and cocoa and a fresh chalkiness on the finish.