

LUIS PÉREZ – FINO LA BARAJUELA

Andalucía



APPELLATION: Jerez

BLEND: Palomino Fino

WINEMAKERS: Willy Perez

VINEYARD: _____

Grapes are sourced from Pago Carralscal between Almocadén and Macharnudo Alto, 20km away from the Atlantic ocean. Grapes have been grown on the site since 1414. Current plantings are 45 years old bush trained Palomino vines plus some Pedro Ximénez and Tintilla de Rota. Soils are the Barajuela type of albariza with layers of marl running through like a deck of cards, it's able to absorb water to sustain the vines through the baking summers.

VITICULTURE: _____

The vineyard is farmed using organic practices but is not certified.

WINEMAKING: _____

Grapes are handpicked and dried in the sun for 6-7 hours, a process called asoleo. Grapes are pressed in a basket press with the must output limited to 35%. The juice is transferred directly to American oak casks, without any racking where it ferments until December. The wines are racked off the lees in February and then classified (as Fino or Oloroso). Casks are filled almost to the top to limit the formation of flor yeast and emphasising primary aromas, casks are monitored throughout the ageing process to keep a constant yeast layer. Bottled after a light filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Deep salty notes, soy sauce and ripe walnuts.
Complex and savoury with a peppery palate and a long finish.