

LUIS PÉREZ – CARRASCAL PX

Andalucía



APPELLATION: Jerez

BLEND: Pedro Ximenez

WINEMAKERS: Willy Perez

VINEYARD: _____

Grapes are sourced from Pago Carrascal 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. The vineyard is located on the La Panesa estate which has Barajuelas and Tosca Cerrada Albariza soil.

VITICULTURE: _____

Converting to organic and will be certified by 2020.

WINEMAKING: _____

Grapes are handpicked at night and dried in the sun for 12 days turning the clusters every three days, a process called asoleo. Grapes are pressed in a basket press with the must output limited to 25%. Must is transferred without racking to a single 500 litre American oak cask where fermentation with natural yeasts takes place over the course of three months without any temperature control. The wine continued to ferment in the spring, slightly increasing the alcoholic strength. The wine then spends 4 years the same cask before bottling.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Fresh nose with dried fruit, quince jelly, honey and a touch of oxidation. A lively tanginess balances the sweetness ripe fruits along with a trace of dry chalky albariza texture. Very long on the finish.