

LUIS PÉREZ – EL MUELLE DE OLASO

Andalucía



APPELLATION: Vinos de la Tierra de Cádiz

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 from the vineyard in several stages over a two month period. The grapes for El Muelle are the second pick at 'normal' ripeness levels. 80% of the grapes are fermented straight away at low temperature in stainless steel. The rest is left in the sun for 6-8 hours before being fermented in seasoned American oak barrels. The wines are then aged for 6 months on lees. They are bottled after a light filtration with cellulose or bentonite.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Stone and tropical fruit, chamomile plus some yeasty notes. Silky, fresh with apple, peach and dried flowers. A lightly savoury touch with hints of almonds and a mineral finish.