

LUIS PÉREZ – LA ESCRIBANA

Andalucía



APPELLATION: Jerez

BLEND: Palomino Fino

WINEMAKERS: Willy Perez

VINEYARD: _____

Grapes are sourced from a south-east facing parcel called Cerro de Obispo in Pago Marchanudo. Current plantings are low yielding bush trained Palomino 84 clone vines pruned in the traditional vara y pulgar style. Soils are the Tosca de 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 work in the vineyard is certified organic.

WINEMAKING: _____

Grapes are handpicked in several stages, the first picking was of slightly green grapes to give higher acidity in the final wines. The grapes are gently pressed and cool fermentation is in stainless steel tanks. The wine is then transferred to 80 year old sherry casks where it ages biologically, under flor, for a year before bottling.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromatic on the nose with citrus peel and spice.
Super fresh juice, salty savouriness, dried fruit. A long fresh finish.