

LUIS PÉREZ – TINTILLA CARRASCAL

Andalucía



APPELLATION: Jerez

BLEND: Palomino Fino

WINEMAKERS: Vino de la Tierra de Cadiz

VINEYARD: _____

Grapes are sourced from the El Corregidor Estate in Pago Carrascal, 20km away from the Atlantic. There have been vineyards here since Roman times. Current plantings are 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 at night and fermented in a mix of stainless steel and old barrels for around 30 days. 60% of the grapes are whole-bunch. The process is gentle with a few pump-overs. The wine is racked off and then matures for 12 months in old French oak barriques. It is returned to tank for several months before bottling.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Dark earthy nose with some spice. Ripe red fruit, a soft chalkiness, refreshing acidity and well structured.