

LUIS PÉREZ – EL CORREGIDOR

Andalucía



APPELLATION: Vinos de la Tierra de Cádiz

BLEND: Palomino (99%), Pedro Ximenez (1%)

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 40 years old bush trained Palomino vines. The 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 on the first pick of the harvest. The base wine is fermented in stainless steel tanks at a low temperature, and is aged for one year under a veil of flor in sherry casks. After this first year, it is bottled for its second fermentation in the Champenoise method, with the addition of a concentrated must of Pedro Ximenez and the yeasts from the starter vat from the subsequent harvest. After this, it is aged for 3 years in the bottle, ending with a disgorging without dosage.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Notes of chamomile, sea spray, toasted almonds and green olives. A fascinating intersection between traditional method sparkling wine and biologically aged sherry. The acidity is brisk and the mousse is persistent and fine.