



BODEGAS LUIS PÉREZ

La Barajuela Fino

The story of Bodegas Luis Pérez is challenging to tell. From afar, it might seem like a collection of Pagos with several discreet projects with little connective tissue. But the drive to reinvent, rediscover, and restore the potential for a region long mired in a sleepy state of comfortable commercialization cannot always be a linear path. Each step in the evolution of Bodegas Luis Pérez has established new benchmarks for what the wines of Jerez can be. At the helm of this multifaceted project are Luis Perez, a professor of enology at the University of Cádiz and former winemaker at Domecq, and his son Willy.

Bodegas Luis Pérez is the story of four pagos (Corchuelo, Carrascal, Balbaína and Macharnudo) and the diversity of wines that can be made from them. These styles range from modern wines made from international grape varieties to an exploration of indigenous Andalusian varieties and wine styles. Yet, through it all, one thread remains constant, an appreciation for *terruño*, the heritage of the region, and a desire to save the best sites for future generations.

The wines of Luis Pérez are made from certified organic vineyards, which are picked by hand in several passes beginning in early August and finishing late in September. Whole clusters are used in the fermentation of the reds, while the whites are crushed and pressed gently, often by foot in lagars. All the fermentations are spontaneous, and the wines are aged in tank or ancient botas. These are expressive, saline, and authentic wines that are some of the most exciting we've tasted from Andalusia.

Before the industrialization of sherry production, Palmas were the greenest grapes with the lowest potential alcohol and the most likely to develop flor. Cortados would come from riper grapes which would already have an oxidative character even before being put in barrel. Cortados also never reliably developed flor. At Luis Perez, Palma Cortada refers to a Palma where the flor has begun to weaken, and the wine takes on a slight oxidative quality, usually after at least two years in barrel. Palma Cortada starts with harvest in early to mid-September, followed by drying for 7 hours before pressing by foot. Fermentation occurs by indigenous yeast in botas, followed by aging under flor.

ORIGIN

Spain

APPELLATION

Jerez-Xérès-Sherry

SOIL

Albariza (Barajuela)

AGE OF VINES

50

ELEVATION

60-110 meters

VARIETIES

Palomino Fino

FARMING

In conversion to certified organic

FERMENTATION

Hand harvested in early to mid-September, dried for 7 hours under the sun, pressed by foot in a stone lagar, fermentation in used botas

AGING

24 months under flor in well-seasoned botas, the health a character of the flor determined by the vintage

