



BODEGAS LUIS PÉREZ

La Escribana

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 Andalucian 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 Andalucía.

La Escribana is a *vino de pasto* from the Pérez family's holdings in the famed Macharnudo vineyard (La Escribana & San Cayetano). After a green harvest in early August to reduce production and provide a small amount of "green wine" for distillation or adjusting the acidity of the final wine, La Escribana is picked in late August and pressed into stainless-steel tanks for fermentation. It sees a year of biologic aging in 80-year-old botas before bottling.

ORIGIN

Spain

APPELLATION

Vino de España

SOIL

Albariza (Tosca de Barajuelas)

AGE OF VINES

40

ELEVATION

105 meters

VARIETIES

Palomino Fino

FARMING

In conversion to certified organic

FERMENTATION

Hand harvested, natural yeast fermentation in stainless-steel tanks

AGING

2 months biologic aging in 80-year-old sherry butts

ACCOLADES

94 – 2021 La Escribana – Wine Advocate

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