



BODEGAS LUIS PÉREZ

Marismilla

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.

From Tintilla planted on the Calderín del Obispo estate, this rosado is made from grapes that see a 4-hour pre-fermentation maceration before being pressed and fermented in stainless-steel tanks. Despite its short skin contact and pale color, it is a remarkably powerful rosado with cherry and apple flavors and a silky finish.

ORIGIN

Spain

APPELLATION

V.T. Cádiz

SOIL

Albariza (Barajuela & Tosca Cerrada)

AGE OF VINES

25

ELEVATION

65 meters

VARIETIES

Tintilla

FARMING

In conversion to certified organic

FERMENTATION

Hand harvested at night, destemmed, 4 hour pre-fermentation maceration, natural yeast fermentation in stainless-steel tanks

AGING

6 months in tank on the fine lees

