



# BODEGAS LUIS PÉREZ

## Caberrubia Carrascal

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.

Caberrubia is an unfortified and ancestral style of Sherry that once was commonplace in Jerez. Caberrubia is harvested in early September, dried for 6-7 hours, then crushed by foot in lagars. The wine is then racked into botas, where indigenous yeast begins the fermentation. After fermentation, the wines with the most "Fino" character are racked into barrels leaving only a small space at top for the development of flor. Each year a selection of the most suitable casks is made to release a NV wine that expresses the fruit concentration and salinity characteristic of Carrascal.

### ORIGIN

*Spain*

### APPELLATION

*Jerez-Xérès-Sherry*

### SOIL

*Albariza (Barajuela)*

### AGE OF VINES

*50*

### ELEVATION

*60-110 meters*

### VARIETIES

*Palomino Fino*

### FARMING

*Certified organic*

### FERMENTATION

*Hand harvested, 6-7 hours dried under the sun, basket pressed (35% must output), natural yeast fermentation in botas*

### AGING

*Aged in casks nearly fully filled, a "Selección de Añadas" made each year to highlight the fruit and salinity of Carrascal*

### ACCOLADES

94 – NV Caberrubia Carrascal – Decanter

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