



BODEGAS LUIS PÉREZ

Tintilla 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 Andalucía.

The most structured Tintilla at Bodegas Luis Perez, Carrascal shares a similar fruit and spice expression with its siblings with firmer, chalky tannins, making it a great pairing with roasted meat or a promising addition to your cellar. It comes from seven hectares of young vine Tintilla planted on albariza (barajuela) soils at the El Corregidor estate.

ORIGIN

Spain

APPELLATION

V.T. Cádiz

SOIL

Albariza (Barajuela)

AGE OF VINES

7

ELEVATION

100 meters

VARIETIES

Tintilla

FARMING

Certified organic

FERMENTATION

Hand harvested at night, 60% whole cluster, natural yeast fermentation in tank and open-topped vats, gentle 28-day maceration

AGING

12 months in well-seasoned French oak barrels, then a few months in tank before bottling

ACCOLADES

93 – 2019 Tintilla Carrascal – Wine Advocate

92 – 2018 Tintilla Carrascal – Wine Advocate

