



BODEGAS LUIS PÉREZ

La Barajuela Oloroso

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.

Historically biologic wines with a fuller body that began to take on an oxidative character were set apart by chalking a line across the stripe – basically cutting (cortado) the stripe (palma). These wines always came from the warmest spots of the best pagos. Cortado La Barajuela is an attempt to recreate this antique style of wine that had been all but wiped out by the industrialization of winemaking in Jerez and the loss of ancestral vineyards to phylloxera. It is made from a selection of Palomino Fino grown in Carrascal Alto on the El Corregidor estate. Cortado is harvested in mid-September, and the grapes are allowed to dry under the sun for two days before pressing and fermentation. It spends up to 4 years in used Sherry casks before bottling.

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 in mid-September, dried for 48 hours under the sun, pressed by foot in a stone lagar, fermentation in used botas

AGING

Up to 48 months in used Sherry casks

