



# BODEGAS LUIS PÉREZ

## La Barajuela Raya

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.

Raya la Barajuela is the last Palomino picked at the end of September from the vineyards of the famed El Corregidor estate. Unlike its siblings (Palma Cortada and Cortado), it isn't dried before pressing but allowed to dry naturally on the vine. With a potential alcohol well over 17%, you'd be tempted to classify this as a sweet wine. Yet, when the natural fermentation ceases, the remaining sugar is largely consumed after two years of biological aging in old sherry casks. What little residual sugar is left is firmly kept in check by the wine's acidity.

### 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 at the end of September, selected from clusters allowed to dry on the vine, natural yeast fermentation in used sherry casks*

### AGING

*48 months in used sherry casks*

### ACCOLADES

93 – 2016 Raya La Barajuela – Wine Advocate

