

Enhamistas



ORIGIN -

Jerez de la Frontera

STYLE

Vino de pasto (unfortified white wine)

AGING

Aged in old barrels for over one year that previously held Oloroso sherry.

VINIFICATION

Hand harvested, fermented without temperature control.

VINEYARD

Working with several organic grower partnerships.

GRAPES

100% Palomino Fino

SERVING TEMP

Cold



RAUL MORENO

A CONTRA LUZ 2021

Raúl Moreno Yague, a native of Sevilla by birth, has spent his career in wine thus far gaining cutting-edge experience all around the world. Think of him as a multifaceted Renaissance man: Winemaking in Australia, Spain, and Portugal. For a time in 2014, he was also assistant winemaker at Domaine Dujac in Burgundy. Cooking in Marco Pierre White's Mirabelle kitchen, and a stage at Thomas Keller's Bouchon at the Venetian Hotel in Las Vegas before opening his own restaurant with a partner.

He has obtained a Masters in Viticulture and gone on to teach and lecture all around the world teaching. Even awarded the former "Sommelier Of The Year" (The Age Good Food, 2017). He also currently is the Captain of the Spanish National Blind Tasting Team (who even knew that existed?!) We assure you, his resumé is as dynamic as he is!

Saying that he is committed to food and wine in every aspect is an understatement.