

FEATURED PRODUCER

Meridiano Perdido

From the winemaker—

Meridiano Perdido 2021 by Joaquín Gómez Beser is from an organically-farmed vineyard (La Mendoza) in the Pago Cerro Pelado, which is in the NW corner of Jerez. The two most prominent subtypes of Albariza there are Tosca Cerrada and Barajuelas. Very noteworthy is that the vineyard was planted in the 1960s, and was not re-grafted (98% of the Marco de Jerez was re-grafted to the productive Californiano clone of Palomino between 1973–1980). So there are eight or nine different clones in play.

Joaquín makes the wine in a cortijo (farm) a couple kilometers from the vineyard. It's fermented in used 500L French barrels and 100+ year-old ex-Fino butts. Flor is a function of vintage. He encourages more flor in warmer vintages because the glycerin consumption of the organism gives the wines a fresher feel. He doesn't acidify, so essentially the only way to impart linearity on the wines is to reduce their glycerin content.

The story of the Meridiano Perdido is that during the Anglo-Spanish War in the late 16th and early 17th centuries, there were two meridians—one in Greenwich and one in Cádiz. England's victory over the Spanish Armada led to the consolidation of Greenwich as the sole meridian, leaving that of Cádiz "lost." The label image is a painting by



Rocío Cano Guzmán, who is a noteworthy Jerezana painter (and Joaquín's wife).

From Enramistas—

Choosing to call both the project and the white wine, or vino de pasto, his Meridiano is poignant: it is the reference point. The place where the project finds its bearings. The place to which to return to find one's way: the vineyards, the land, the marriage of sea and soil, ocean and albariza.

SHERRY CLUB

Enramistas



04.2024

	PRODUCER	LOCATION	AGING	FOOD	MUSIC	GRAPES	TEMP
<i>vino de pasto</i> PERDIDO 2021	Meridiano Perdido	Jerez	french oak and fino barrel for 1 year, under flor	endive salad with manchego, parsley & sherry vinegar	<i>Lost in the World, Kanye West & Bon Iver</i>	organic palomino, single vineyard	ice cold
<i>manzanilla</i> LA INA	Macarena	Sanlúcar	solera system for 3 years, under flor	apertivo wine or little fried fish	anything but— <i>Macarena</i>	palomino	ice cold
<i>fino</i> CRUZ DEL MAR	César Florido	Chipiona	solera system for 3 years, under flor, housed in a bodega 50m from the sea	raw oysters or clams	<i>Our Paths May Never Cross, George Strait</i>	palomino	ice cold
<i>amontillado</i> EN RAMA CRIADERA	Barbadillo	Sanlúcar	solera system for 5–6 years, under flor, followed by 4 years oxidatively	wild mushroom & spring pea risotto	<i>Beach Boys, Sloop John B.</i>	palomino	cellar temp
<i>oloroso</i> GUTIÉRREZ COLOSIA	Gutiérrez Colosia	El Puerto de Santa María	solera system for 9 years, without flor	hazelnuts, almonds, dried morcilla	<i>Many Rivers to Cross, Jimmy Cliff</i>	palomino	cellar temp
<i>moscatel</i> GUTIÉRREZ COLOSIA	Gutiérrez Colosia	El Puerto de Santa María	solera system for 4 years, sunned moscatel grapes (<i>pasil</i> —sunned on sand, not soil)	panna cotta with honey saffron syrup	<i>Honey Bee, Muddy Waters</i>	moscatel	cellar temp

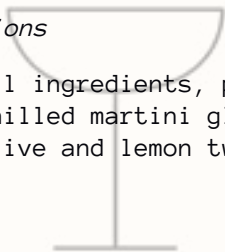
MIRADOR MARTINI

Ingredients

- ◇ 0.75oz. gin
- ◇ 1oz fino
- ◇ 0.25oz dry sherry vermouth
- ◇ lemon twist
- ◇ olive brine

Directions

Stir all ingredients, pour into chilled martini glass with olive and lemon twist.



yes maybe no NOTES

VINO DE PASTO

LA INA

CRUZ DEL MAR

EN RAMA CRIADERA

COLOSIA OLOROSO

COLOSIA MOSCATEL