

Enhamistas



RAUL MORENO

ALBA Y BARRO SPARKLING 2021

ORIGIN -

Jerez de la Frontera

STYLE

Ancestral (Pet Nat)

VINIFICATION

A sparkling blend from two plots - 20-year old Beba and Alarije (yes these are the grapes) from Tierra de Barros (in Extremadura on clay-limestone soils) and Palomino Fino from Sanlúcar de Barrameda (Andalusia on albariza de barajuelas soils) from a hundred-year-old vineyard.

Palomino is picked first and kept cold until the others are harvested, joint pressing at 50% extraction, cooling and settling, alcoholic fermentation with native yeasts in small 500L tanks, bottling at a density of 1005 (for bubbles). 9 months aging. Alarije is a terpene variety that gives the wine an ideal protein level for autolytic aging under carbonic pressure. Alcohol: 12%, Ph: 3.4, RS: <2 g/l.

GRAPES

Blend of Beba and Alarije with Palomino Fino

SERVING TEMP

Cold

PRODUCER INFO

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.

