



## EL PIRAÑA

### PAGO LA ROSA

### ORIGIN

Trebujena, Jerez, Spain.

### VARIETIES

Palomino Fino.

### VINEYARD

From the La Rosa Pago, inland from the Guadalquivir river in Trebujena. The vines are 40 years old and planted on *lustrillo Albariza* soils: orange-tinted chalk that is rich in iron. The inland character of the pago is expressed in greater structure and a thinner veil of flor for this wine.

### VINIFICATION METHOD

The grapes were harvested by hand, then pressed and fermented with the native yeasts in old sherry bota without temperature control. The botas are filled higher than normal to limit the influence of the flor, but a veil does develop and the wine ages under flor for 8 months before bottling without fining or filtering.

### PRODUCER PROFILE

Juan Francisco Pulido Cabral's (nickname, El Piraña) family has a long history of grape growing in the town of Trebujena along the Guadalquivir River northeast of Sanlúcar de Barrameda. The vineyards, planted mainly to Palomino Fino, cover 4 hectares over three pagos, La Rosa, La Cruz, and Alventus, and range in age from 25 to 40 years old. Juan Francisco inherited the vines in 2011 and has been working organically since then.

In the past, the family sold their grapes to larger sherry houses, never making their own wines. With declining prices and demand for grapes, Juan Francisco quickly realized he needed to change that practice, and began pressing his crop and selling the must in 2012. Over the next few years, his musts began to attract attention and win awards at the yearly tastings - and Juan Francisco started to think about making his own wines, finally achieving this dream in 2022. From this point forward, his award-winning musts would go into his own wines. In making his wines, Juan Francisco works simply, fermenting with native yeasts and working with stainless steel tanks and the traditional old botas of the Sherry region. The single Pago wines (Alventus and La Rosa) develop a brief flor, but the focus is on the character of the fruit rather than the biological notes produced by the veil. To achieve this, Juan Francisco fills the botas higher than is typical to ensure less influence from the flor.