



ORIGIN

Sanlúcar de Barrameda, Andalucía, Spain.

VARIETIES

100% Palomino Fino.

VINEYARD

Primarily sourced from the Casilla Verde parcel of the Miraflores Baja *pago*, with a small amount of grapes from neighboring vineyards. Casilla Verde is 7 kilometers from the coast, and the soil is made up of lustrillo, lentejuela, and parade albarizas.

VINIFICATION METHOD

This wine is sourced from the cellar of Luis del Rio in Sanlúcar, from a traditional 12-barrel solera. After harvest, the grapes were fermented in stainless steel on the lees, fortified to 15% alcohol by volume, then biologically aged for roughly 3 and a half years in a traditional solera.

PROPERTIES

Alcohol: 15%

Total acidity: 4.8

Bottles Made: 4000 bottled in May 2019



M. ANTONIO DE LA RIVA MANZANILLA FINA MIRAFLORES BAJA

PRODUCER PROFILE

Renowned winemakers Willy Pérez & Ramiro Ibañez set out with the goal of connecting old soleras to their vineyards and have done just that with the revival of the **M. Antonio de la Riva** label for their project. In the early 20th century, the historic bodega was well known throughout the region and Bodegas de la Riva held 53 hectares in *Pago Macharnudo*, one of Jerez's most famous *pagos*. In the early '70s, M.A. de la Riva was sold to Domecq, who slowly dissolved the brand. When Willy and Ramiro were recently able to purchase a few rows in the *Pago Macharnudo* they decided to revive the long-admired De La Riva name in honor of its connection to the storied *Macharnudo* vineyard and in tribute to the traditional wines of its past. Ramiro and Willy, with inspiration from this ancient estate want to remake the reputation of contemporary sherry, reorienting towards specific vineyards and soil types, rather than cellar procedures or processes – embracing the complexity of Sherry's past, and reinterpreting its future. With these broad goals, Willy and Ramiro are open to bottling all kinds of traditionally made wines from El Marco de Jerez under the M.A. de la Riva label.