



## ORIGIN

Jerez, Cádiz, Andalucía.

## VARIETIES

100% Listán (Palomino)

## VINEYARD

From the El Álamo vineyard in the Añina pago (in the Montana Subpago) of Jerez. This wine started under the Pedro Romero wineries who acquired the vineyard in the 20<sup>th</sup> century.

## VINIFICATION METHOD

Willy and Ramiro describe the process for this Vino de Color which comes from a single cask undisturbed for 5 decades:

*"This vino de color belongs to the macetilla type, that is, it has been combined with the reduced must before the start of fermentation, unlike the color remendado, which is more common and where the syrup was added after finishing the fermentation. El Álamo vino de color was made with the classic combination of 1/3 part freshly pressed must and 2/3 sancocho. The use of sancocho (must reduced to a third), instead of arrope (must reduced to a fifth), offers the typical vinosity of the former."*

## PROPERTIES

Alcohol by Volume: 3%.

Total Acidity: 14.4 g/L.

Total Sugars: 600 g/L.

Bottles made: 188 375ml bottles.



M. ANT. DE LA RIVA  
JEREZ

# M. ANT. DE LA RIVA LA RIVA VINO DE COLOR EL ÁLAMO

## 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.