



**Winemakers** Ramiro Ibañez, Willy Pérez

**Appellation** Jerez-Xérès-Sherry

**Locality** Macharnudo

**Climate** Mediterranean

**Varieties** Palomino

**Soil** Albariza (chalk)

**Elevation** 115 meters

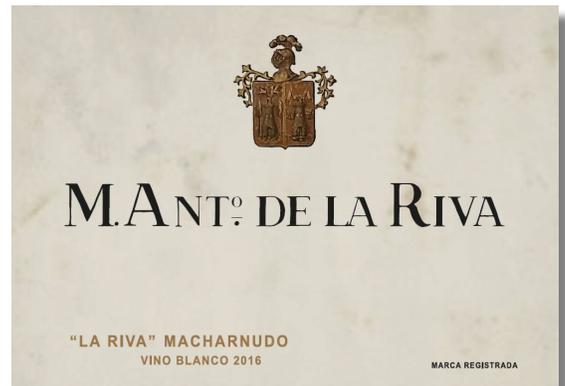
**Vine Age** 35 years

**Pruning** Vara & Pulgar

**Farming** Practicing organic

**Production** 250 cases (6pk)

**M. Ant. de la Riva**  
**Macharnudo Vino Blanco**



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 *almacenista* project. In the early 20th century, the historic bodega was well known throughout the region: founder Manuel Antonio de la Riva was an important figure who fought for the reputation of Jerez, and for the winemakers and importers as a member of the local parliament. Bodegas de la Riva held 53 hectares in Pago Macharnudo, one of Jerez's most famous pagos and often sited as the birthplace of modern sherry. Domecq purchased the bodega in the 1970s and eventually sold off all of the soleras, leaving the name defunct. Willy and Ramiro recently revived the name and label for their project of bottling forgotten soleras as a tribute to this storied name in the region.

**Pago Macharnudo** is one of the most legendary pagos in Jerez; dating back more than 3000 years. The vineyard is 18km from the coast, and at 136 meters it is the highest elevation vineyard in the region. It sits on two types of albariza soil: **tosca cerrada** and **tosca de barajuelas**. Tosca cerrada is known for its lower chalk levels and cement-like texture, producing rounder floral wines. Tosca de Barajuelas has a very high diatom content and horizontal layers of white chalk so difficult for vines to penetrate that any wine coming from this type of soil is incredibly concentrated and dense.

This **Vino Blanco** is sourced from the famed **palomino** parcel *El Notario*, situated in Macharnudo Alto. Grapes were hand-harvested at the end of August, given 6-8 hours on skins before being pressed and wild yeast fermented in 600L bota at ambient temperature, and aged under flor for 20 months. This style of white wine was typical in Jerez in the early 1900s, and was a signature style of the de la Riva bodega.