



M. ANTONIO DE LA RIVA MACHARNUDO VINO DE PASTO 2019

ORIGIN

Jerez, Andalucía, Spain.

VARIETIES

100% Palomino Fino.

VINEYARD

From the celebrated El Notario parcel in the north of the Macharnude *pago*, which is 18 kilometers from the coast and 115 meters altitude. It sits on two types of albariza soil: *Tosca Cerrada* is known for its lower chalk levels and cement-like texture while *Tosca de Barajuelas* has a very high diatom content and horizontal layers of white chalk.

VINIFICATION METHOD

The grapes were harvested by hand, and then allowed to concentrate their sugars in the sun (the traditional *asoleo* process) for 6-8 hours before pressing. Fermentation with native yeasts without temperature control in 600-liter *botas*, where a *flor* develops. The wine aged under *flor* for 22 months before bottling.

PROPERTIES

Alcohol: 13.5%
Total acidity: 5.5
Bottles Made: 1500



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.

