



M. ANTONIO DE LA RIVA CUATRO CORTADOS VERACRUZ

ORIGIN

Trebujena, Andalucía, Spain.

VARIETIES

A blend of Palomino and Perruno. The solera likely started with mostly Perruno, but as planting of Palomino became dominant in the late 19th century it became the dominant variety in the blend.

VINEYARD

From various parcels formerly owned by the now-defunct Bodegas Veracruz around Trebujena.

VINIFICATION METHOD

This Palo Cortado style wine is from a single bota of very old wine, the remnants of a solera of eight botas that were blended together in 1981. Its age is unclear, but the solera was started before 1900.

PROPERTIES

Alcohol: 15%
Total acidity: 4.8
Bottles Made: 4,000



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.

