

ORIGIN

Jerez, Andalucía, Spain.

VARIETIES

100% Palomino Fino.

VINEYARD

From an old parcel that was located to the left of the main road in Miraflores Alta on very pure tosca cerrada albariza. The vineyard, which had belonged to the family who owned the cellar in which this wine was found, no longer exists.

VINIFICATION METHOD

This comes from a single 125L barrel that was located in an old family cellar whose last harvest was in 2008. The barrel had only a bit more than 30L of wine. The family had only made two wines: a Mazanilla and a Pedro Ximenez. When Ramiro and Willy discovered the barrel, they were struck by its quality and purchased it to bottle in magnum. This wine is very old and concentrated.

PROPERTIES

Alcohol: 17% Bottles Made: 40 magnums.





M. ANTONIO DE LA RIVA MANZANILIA PASADA MIRAFLORES ALTA

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 lahel