

DE LA RIVA - VINO DE PASTO MACHARNUDO

Jerez



APPELLATION: Jerez-Xérès-Sherry

BLEND: Palomino

WINEMAKER: Willy Perez and Ramiro Ibañez

VINEYARD: _____

Grapes for this wine come from the famous El Notario vineyard in the north of Macharnudo Alto. The area is at 115 metres above sea level and 18 kilometers from the coast. The site has chalky layered albariza soils with a relatively high clay content, vine roots are able to penetrate the planes of the soils which helps them survive the hot, dry summers.

VITICULTURE: _____

Non-certified organic, with respect for the soils and flora. Harvest is by hand in the middle of September, they work in passes over almost two months selecting individual bunches.

WINEMAKING: _____

Grapes are dried in the sun for 8 hours after picking which raises the potential alcohol by 1-2 degrees. The grapes are pressed to give a yield of 50%. Fermentation is with indigenous yeasts in 600 litre botas at the ambient temperature. A layer of flor is allowed to develop, and the wine matures for 10 months under this veil. Wines are bottled without fining or filtration.

Website: [n/a](#)

Suitable for vegans and vegetarians



TASTING NOTES: _____

Straw yellow with a pronounced aromatic flinty/herbal nose. Pronounced flavours, ripe but fresh and saline.