

DE LA RIVA – MANZANILLA PASADA

Jerez



APPELLATION: Jerez-Xérès-Sherry

BLEND: Palomino Fino

WINEMAKER:

VINEYARD: _____

Grapes came a small estate on the north side of Cerro de los Cuadrados in Balbaina Alta pago. Soils there are Tosca Cerrada a hard, grey albariza with lower chalk levels. The vineyard, which had an average vine age of 45 years, was pulled after the last vintage.

VITICULTURE: _____

Harvest was by hand in the middle of September.

WINEMAKING: _____

Manzanilla Pasada Balbaína Alta comes from a private solera with just 20 casks. The family that owned the solera made their last harvest in 2012 and haven't refreshed the casks since then. The average age of the wine is 15-18 years old and there has been quite a bit of evaporation from the casks during that time. For the current bottling De la Riva selected 7 casks which still retained a Manzanilla character and the rest will continue to age to be bottled as an Amontillado



TASTING NOTES: _____

Concentrated savoury nose with some baked apples. Salty with soy sauce and mushrooms, a long nutty finish.

Website: [n/a](#)

Suitable for vegans and vegetarians