

# Santa Petronila

Spain - Andalucia - Jerez de La Frontera Cádiz



FINO FLOR DE MACHARNUDO EN  
RAMA

**100% Palomino fino**

**Harvest:** manual

**Refinement:** 10 years in the Solera system, under the veil of the 'flor'

**Color:** deep gold

**Fragrance:** harmonious, very typical of Jerez

**Flavor:** intense, immense, toasted almonds, beeswax, a hint of honey, round and fresh

**Alcoholic Grade:** 15.5% vol

*Santa Petronila*

**Ownership/Founders** Marco Divino CB / Agustin Benjumeda y Brita Hektoen

**Start of Activity** 2006

**Vitiviniculture** Natural, whole, natural winemaking

**Hectares** 17

**Bottles produced** 5.000 / 7.000



In the heart of the famous Pago Macharnudo Bajo lies the smallest bodega in Jerez, Santa Petronila: a historic vineyard house dating back over 300 years, surrounded by cypress trees and ancient rows of vines. On albariza soils rich in fossil salt, the old Palomino, Pedro Ximénez and Moscatel vines grow strong, nourished by a unique microclimate. The vinification process is entirely artisanal, involving spontaneous fermentation and ageing in oak or inert barrels in the vineyard itself. The result is pure, vibrant wines with a strong identity: unfiltered white wines from albariza and signature Jerez wines that tell the story of the territory from the vineyard to the barrel, and from the barrel to the glass.