

Santa Petronila

Spain - Andalucia - Jerez de La Frontera Càdiz



FINO FLOR DE MACHARNUDO EN RAMA

100% Palomino fino

Production area: Pago Macharnudo Bajo - Jerez **Terrain:** terra bianca e calcarea che trattiene l'umidità

Harvest: manual

Refinement: biological ageing under the 'flor' layer for

approximately 10 years in the Solera system

Color: deep gold

Fragrance: harmonious, very typical of Jerez

Flavor: intense, 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.