

Santa Petronila

Spain - Andalucia - Jerez de La Frontera Cádiz



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



P.X. SANTA PETRONILA EN RAMA
100% Pedro Ximenez

Production area: Pago Macharnudo Bajo - Jerez

Terrain: terra bianca e calcarea che trattiene l'umidità

Harvest: manual

Refinement: oxidative ageing for over 10 years in the Solera system

Color: mahogany

Fragrance: bitter orange marmalade, extremely delicate, smooth, elegant

Flavor: extremely long and intense

Alcoholic Grade: 15% vol

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.