



# BODEGAS DE LA RIVA

## VINO DE PASTO, CAMBRE 2021

### ORIGIN -

El Puerto de Santa María

### STYLE

Vino de Pasto (white wine, unfortified)

### VINIFICATION

Fermented in 600L bota (barrel), under flor for 12 months.

### AGE

1 Year under flor

### VINEYARD

Cambre vineyard (formerly Cambell) in Balbaína Baja.

### GRAPES

Palomino Fino

### SERVING TEMP

Cold

Ramiro Ibañez and Willy Pérez are hard at work. These two Jerez natives are moving. Writing. Studying. Teaching. Preaching. Making Music. And reinterpreting the history and the present of this legendary, yet often misunderstood, region in southern Spain. One part of this project of reinterpretation is a book: *Los Sobrinos de Haurie*. *Los Sobrinos de Haurie* is unique in its focus on the development of the complex methods of wine production in the area in the 19th century, and Ramiro and Willy are committed to documenting the intricacies and complexities of winegrowing, winemaking, and wine aging in Jerez and Sanlúcar in this poorly understood period.

The second half of the 19th century was an era of dynamic innovation in Jerez and Sanlúcar, seeing the proliferation of Palomino, the development of the *solera* alongside the endurance of static aging processes, and the gradual invention of the systems of Sherry classification. Their archival and historical work revives and illuminates the complexity of viticulture in *El Marco de Jerez*, tracing the interrelations of soil, *pago* (the ancient, well-mapped vineyard areas of Jerez planted on the area's signature varied Albariza soils), grape, and aging methods over the long history of the region's wine.

The other half of this project is the rejuvenation of an historic bodega: M. Antonio de la Riva. To understand why Willy and Ramiro would want to revive an old name from Sherry's past, it is important to understand their perspective on the history of Jerez, and the current situation of Jerez wine today.

As they tell the story, the Golden Age of Sherry simplified and eventually nearly replaced old vineyard-focused traditions with wines made according to a house style, favoring extensive flor-influence and fortification. The complexity of the relationship between *pagos*, aging styles, and finished wines was reduced, and something was lost. A part of this story is economic, connected to the broader history of Spain: the new model of industrial agriculture, house styles, and market monopolization by RUMASA stabilized the viticultural economy of Jerez in the 1960s (after the crises of phylloxera and civil war earlier in the century), but fortunes turned south in the 1970s as demand for sherry declined. Simultaneously, quality decreased, as the larger scale winemaking of the period sought standardization even at the expense of tradition and sense of place. Eventually, RUMASA's dissolution in 1983 led to the bankruptcy of numerous old bodegas in Jerez. The remaining estates, large and small, have struggled to recover – even as old vineyard land has been replanted to other crops and storied *botas* and *soleras* have been left untouched for years.