



MANZANILLA MARUJA

Grape: 100% Palomino Fino grown on “albariza” soil in Pago del Hornillo, Sanlúcar de Barrameda.

Development and ageing: 8 barrel “criadera” system

Average age: 8-9 años

“Sacas”: 8-10 times/year

Bodega: Sanlúcar de Barrameda, Calle Trاسبolsa 35.

Tasting notes: Golden yellow colour, fresh and saline in style with hints of iodine and minerals with a long finish.

Manzanilla derived from the last “solera” of the original Manzanilla Maruja. A classic Sanlúcar manzanilla with an average age of more than 8 years, and developed by means of local traditional methods. The production approach is very dynamic, with only small amounts extracted to promote the longevity of the “velo de flor”.