



## MANZANILLA MARUJA PASADA

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

**Development and ageing:** 10 barrel “criadera” system

**Average age:** 10-12 años

**“Sacas”:** 2 times/year

**Bodega:** Sanlúcar de Barrameda, Calle Trاسبolsa, 35.

**Tasting notes:** A golden yellow Manzanilla, with honey and “torrija” notes, high salinity and extremely long finish.

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Very old Manzanilla, from the *sacristy* of the bodega. Manual “sacas” and “rocíos” (refills) using “jarra” (pitcher) and “canoa” (canoe).