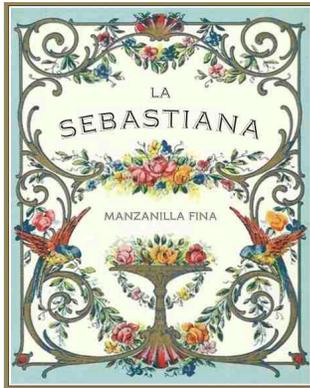


LA SEBASTIANA MANZANILLA. BODEGAS TERESA RIVERO. SANLUCAR DE BARRAMEDA.



VARIETAL: 100% Palomino

AGING: Biologically aged under velo flor for 5 years in a Solera that is over 40 years old.

TASTING NOTES: A golden yellow color. Delicate, classic aromas of chamomile and almonds with hints of sea-spray. Soft and slightly creamy in the mouth with flavors of apple, citrus and smoky notes. Dry and refreshing with a long finish.

Available in 20L kegs and 750 ml bottles.

Bodegas Teresa Rivero, the winery that makes La Sebastiana Manzanilla was founded over 200 years ago, in 1803. It is located in the small fishing village of Sanlucar de Barrameda, famed for the distinct style of Sherry made there, Manzanilla. La Sebastiana is one of the first Manzanillas available to the US in keg format.

Sanlucar de Barrameda is located in the southern province of Cádiz. The town enjoys an unusual and crucial microclimate, sitting at the mouth of the Guadalquivir River, where it empties into the Gulf of Cádiz and the Atlantic Ocean. The land is terraced, sitting on two levels, slowing the west winds and causing them to deposit their moisture onto the town.

While these factors lead to moderate summers and winters in the town of Sanlucar de Barrameda, the summers are hot, dry and sunny in the vineyards where the Palomino grapes are grown. Irrigation is prohibited in Jerez, making the unique Albariza soils found in the region critical. It is bright white, due to the high level of chalk it contains, and has a unique ability to retain water. During the winter months, the torrential downpours that fall in the region are absorbed, often aided by small trenches dug between the rows of vines. As spring arrives, the ground is leveled and, as the temperatures rise, the sun bakes the top layer of soil into a hard crust, sealing the water in for the growing season.

Once the Palomino grapes are harvested and fermented, they travel to the town of Sanlucar de Barrameda for the Solera aging process. The mild, humid conditions in the town encourage an unusually thick layer of flor to form atop the Manzanilla, protecting the aging Sherry from oxygen. This, combined with the salty sea air that fills the town, produces the delicate, fresh, saline flavors the wines are prized for.

