

¿POR QUÉ NO? SELECTIONS



BODEGAS DEL RÍO (*DO Manzanilla*)



Bodegas del Río Casilla Verde 2023

100% Palomino Fino

Aging: 7 months in used Manzanilla barrels

Pago: Casilla Verde

Alcohol: 12.5% Alc by Vol

Production: 3,600 bottles

Background: Bodegas del Río was founded in 1990 and is operated today by brothers Ángel and Luis del Río. Historically, the family supplied wines as an “Almacenista” to the top Sherry houses in Spain and thus only made their first bottling in 2022.

There is the closest bodega to the Guadalquivir river in the Sherry region. This unique location provides the ideal conditions for velo de flor development that results in Manzanillas with freshness, complexity, and a refined saline character.

Additionally, the del Río family owns 22.5 hectares in a family estate called “La Casilla Verde” located in Pago Miraflores. Miraflores is a prestigious coastal vineyard and regarded as the most important for Manzanilla production. Vineyard ownership is not common for Sherry bodegas, and it is very rare to find a true ‘Grower Sherry!’.



Grapes: 100% Palomino Fino from their Casilla Verde vines in Miraflores.

Soils: Albariza soils: ~50% chalk, holds water well and encourages elegant wines. The vines are adjacent to the Guadalquivir river, with an especially cool, humid climate for the region.

Viticulture: Sustainable.

Winemaking: Hand harvested. Fermented in used Manzanilla barrels and aged for 7 months on fine lees and light velo de flor without stirring. Unfortified (Palomino Blanco de Pasto). Bottled en Rama without fining or filtering. Low total SO2 (35 mg/L).