

Bodegas Toro Albalá

Eléctrico Fino 3 Fases



WINERY: *Bodegas Toro Albalá*

COUNTRY: *Spain*

REGION: *Andalucía*

APPELLATION: *D.O. Montilla-Moriles*

GRAPES: *100% Pedro Ximénez*

SOIL: *chalky-white albariza*

WINEMAKER: *Antonio Sánchez Romero*

WINEMAKING: *Estate grown Pedro Ximénez creates a fino wine, produced by biological aging under a veil of flor, and aged through criaderas and solera for 5 years.*

AGING: *Average of 5 years*

ALCOHOL: *15%*



THE WINE:

The fino Eléctrico is a classic wine that has been part of Andalusian people's lives since 1922. Toro Albalá's foundational winery is settled in the zone's first power plant, which gave birth to jokes between the natives that said that the wine had electricity or that it was electric. The famous name of the fino "Eléctrico" originates from that story, as well as the original light bulb bottle design. Straw yellow with green reflections, the almond and toasted bakery aromas entice the nose. The wine finishes with an inviting combination of faint bitterness, acidity and salinity.

THE WINERY:

This prestigious family estate was founded in 1844 in Aguilar de la Frontera by the great-grandfather of current owner Antonio Sánchez. In 1922 José María Toro Albalá moved the facilities to the current location in Aguilar's old power station. In 1970, Toro Albalá became the first Montilla producer to bottle Dessert Pedro Ximénez and remains the world's only specialist in the commercialization of 100% Vintage Dessert PX, their Gran Reserva aged a minimum of 25 years in barrel before release. Bodegas Toro Albalá owns significant vineyard acreage in Aguilar de la Frontera and Moriles, exclusively Pedro Ximénez vines planted in chalky-white albariza soils.

