Bodegas Toro Albalá

Poley Amontillado en Rama Solera 35 yr



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: Created with the winery's original 1922 solera, the wine biologically ages under flor for 10 years, then the veil weakens and aging transitions to oxidative for a long, slow period. From Pedro Ximénez vines planted in chalky-white albariza soils of the Moriles Alto subzone.

AGING: Minimum 35 years in oak barrels

ALCOHOL: 21%



THE WINE:

This extremely old wine proceeds from the winery's foundational Solera, when José María Toro Albalá began to produce wines in Lagar del Carmen in 1922. The wine develops subtlely and slowly; it's time that induces its transformation. After aging biologically for 10 years under a veil of flor yeast in American oak butts, the veil begins to weaken, allowing the start of a long oxidative aging. Great intensity with an explosion of nut, dried fruit and leather aromas carry through on an endless finish. Only natural fermentation and extended low-humidity aging produce its exceptional concentration. Poley Amontillado is an exquisite partner to asparagus and artichokes as well as venison and tuna tartare.

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 Don PX is aged a minimum of 20 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.



CLASSICAL WINES

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