

# Bodegas Toro Albalá

## Poley Cream Solera 10 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 from a mix of Don PX and aged Oloroso soleras. The blend is oxidatively aged in oak barrels for 10 years.*

**AGING:** *10 years in oak barrels*

**ALCOHOL:** *18%*



### THE WINE:

A generous wine with a unique and surprising character. Judiciously blended from Don PX and aged Oloroso soleras to create a complex, refined, palate caressing wine that never tires. Oxidative aging for 10 years. Only from Toro Albala, specialists in vintage PX. Intense aromas of honey, caramel and raisined plums with a touch of orange peel, toffee and smoked spices. Sweet and fresh, with perfectly balanced acidity. Poley Cream makes an extraordinary companion to a wide range of desserts and cheeses.

### 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.



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