

Bodegas Toro Albalá

Poley Fino del Lagar en Rama 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: *Estate grown Pedro Ximénez vines planted in chalky-white albariza soils of the Moriles Alto subzone are wire-trained and provide fresher fruit with brighter acids for the production of impeccably clean, complex and smooth wines.*

AGING: *10 years in oak barrels*

ALCOHOL: *15%*



THE WINE:

Select Pedro Ximénez grape musts undergo biological aging under a veil of flor yeast. The wine is aged through the criaderas and solera system for 10 years and contains only alcohol from the natural fermentation. Piercing aromas of almond, hazelnut, breadcrumbs are joined with hints of fresh vegetables, ripe olives, toast and smoke - capped by a touch of liquorice. Pleasant bitterness changes to long lasting brinness on the round mid-palate. Poley Fino del Lagar highlights oysters, Iberian pork hams and traditional beef tail.

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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