

Bodegas Toro Albalá

Poley Oloroso en Rama Solera 15 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: *Oloroso wine is produced by oxidative aging. A dry wine from Pedro Ximénez grapes aged under veil of flor in American oak barrels for 15 years. The color oxidizes slowly to reveal beautiful amber and yellow tones.*

AGING: *Minimum 15 years in oak barrels*

ALCOHOL: *17%*



THE WINE:

From soleras and reserve stocks approaching a century in age, this rich yet elegant, dry Oloroso ages at least fifteen years and displays a round, velvety texture and a long finish reminiscent of walnuts and hazelnuts. Well balanced from the long stay in an oxidative criadera system, the intense aromas of old oak with toffee, vanilla, ripe fruits and caramelized nuts add to the complexity. Poley Oloroso is the ideal companion for sauced meats and stews, and to savor on its own.

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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