

Bodegas Toro Albalá

Poley Palo Cortado en Rama Solera 25 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: *Singular and rare wine style resulting from individual barrels that experience both biological (flor) and oxidative aging processes. Neither Amontillado nor Oloroso, rather combining the best elements of each.*

AGING: *Minimum 25 years in oak barrels*

ALCOHOL: *20%*



THE WINE:

A wine with special and unique character. Palo Cortado is born from special fino butts that take a different path than the rest. It loses the veil of flor early on and begins oxidative aging for 25 years. Very intense aromas of tobacco leaves, wood, pepper and cloves, with fine pastry notes and citrus peel, complemented by walnut and hazelnut nuances. Mouth-filling, well defined acidity that evolves towards salinity. Intense and elegant, this Palo Cortado pairs with roast lamb, game, appetizers and hams.

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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