

Bodegas Toro Albalá

Poley Pedro Ximénez Dulce 2019



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: *Sweet wine produced with raised grapes, harvested mid-August and laid in the sun to concentrate sugars for 5 days. After pressing, sweet must left to age for over a year.*

AGING: *Over a year*

ALCOHOL: *15%*

THE WINE:

Sweet wine produced from Pedro Ximénez raised grapes harvested in the middle of August, and laid under the sun to concentrate their sugars. After pressing the sweet must was left to rest for over a year. The result is a sweet and silky wine that makes you fall in love. An ideal accompaniment to desserts, cheesecake and chocolates.

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.

