



## Eléctrico Fino del Lagar

*Bodegas Toro Albalá*

**Aguilar de la Frontera – D.O. Montilla-Moriles**

### THE WINERY

Founded in 1844, occupying Aguilar de la Frontera's former power station in 1922. In 1970 Toro Albalá was the first Montilla producer to commercialize bottled dessert Pedro Ximénez and remains the world's only specialist in 100% Vintage PX. Impeccable and authentic Fino, Amontillado and Oloroso containing only the natural alcohol from fermentation are produced by the classic solera method.

### THE WINE

With an average age of ten years, Toro Albalá's 'Fino Eléctrico' solera in Moriles produces a complex and balanced Fino with clean, appetizing aromas of flor yeast and ripe olives and an invitingly briny, round mid-palate.

### DETAILS OF WINEMAKING & VITICULTURE

**Grapes:** 100% Pedro Ximénez

**Vineyards:** 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.

**Alcohol:** 15%

**Winemaker:** Antonio Sánchez Romero



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