



Eléctrico Fino 3 Fases - 12x375 (March 2017)

BODEGAS TORO ALBALÁ

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

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

When ordering Electrico in Córdoba one need only say "Shock Me!" (Dame un calambrazo). Pastry and brine notes from the flor yeast add complexity to the retained varietal personality. Naturally balanced and pure, this Fino is unmatched in its food pairing versatility. Well known in Spain is also Toro Albalá's 3 Fases ("3-Phase") light bulb package, providing a light-hearted touch.

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 100% Pedro Ximénez
- Vineyards:** From perfectly ripened Pedro Ximénez grapes grown on white chalk albariza hillsides, Toro Albalá produces impeccably clean, mineral musts that provide the perfect base for Fino En Rama.
- Winemaking:** Eléctrico Fino en Rama has an average age of five years in solera and offers subtle fruit and soft texture as a pedestal for the complex pastry and brine notes produced by flor. The high nutritive value and fruit impact of the Pedro Ximénez offers the flor its required sustenance without the addition of alcohol, preserving the fresh and easy balance of the wine.
- Winemaker:** Antonio Sánchez Romero
- Alcohol:** 15%

