

# CLASSICAL WINES



## Marqués de Poley 1945

Bodegas Toro Albalá  
D.O Montilla-Moriles

### 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, introducing updated technologies and establishing Toro Albalá as Montilla's quality leader. In 1970, Toro Albalá became the first Montilla producer to bottle Dessert Pedro Ximénez—a product historically sold in bulk to producers and shippers in D.O.

Jerez-Xérès-Sherry for aging and blending. Toro Albalá remains the world's only specialist in the commercialization of 100% Vintage Dessert PX, their Gran Reserva aged a minimum of 25 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.



### THE WINE

**Appearance:** Intense jet black color, as corresponds with its age, with iodized tones in fine layers, tones which take awhile to disappear.

**Nose:** Complex aroma of dried fruits, especially of plums and the grape it comes from, with long toffee, balsamic and citric notes.

**Mouth:** Marvelous evolution of this singular sweet wine in oak barrels, fostered by time and silence as catalysts that permit its exceptional bouquet. Creamy, smooth, delicately sweet and briefly bitter at the same time. Persistent, long, impressive.

### Details of Winemaking and Viticulture

**Grapes:** 100% Pedro Ximénez

**Vineyards:** sand and limestone.

**Winemaking:** Whole bunch clusters are sun dried, flipped every day ( 10-15 days) for even evaporation and ridding of unhealthy grapes. Once raisins, pressed slightly to make a paste, then pressed with coconut fiber mats in between for second pressing to separate the sticky sweetness from the juice. Grape spirits added (to 17% alc.) and then for 6 months in stainless tanks to harmonize and settle.

**Cooperage:** Aged in American *barrique* criadera until bottled on June 24, 2001.

**Serving Suggestions:** Because of fortification for stability and oxidization during aging this wine can be open several weeks without any variation. Best on it's own to savor the subtle yet complex aromas of an aged wine, it can also be paired with foie gras and fine cakes.