



Marqués de Poley - Amontillado Viejísimo 1922 - 12x500

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

Thirty-five years old—the minimum for fine Amontillado at Toro Albalá. Great intensity with an explosion of nut, dried fruit and leather aromas carry through on an endless finish. Hefty alcoholic degree is obtained solely through natural fermentation and extended low-humidity aging.

IN THE PRESS

Lots of smoked almonds, dried orange peel and a lightly smoky finish. Turns better. Full body, dense and oily. Dry. Drink now.

—93 Points

—James Suckling, JamesSuckling.com, July 2017

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Pedro Ximénez

Vineyards: Bodegas Toro Albalá owns significant vineyard acreage in Aguilar de la Frontera and Moriles, exclusively Pedro Ximénez vines planted in chalky-white albariza soils. Newer wire-trained vineyards provide fresh fruit with brighter acids for the production of impeccably clean, complex and smooth Fino, Amontillado and Oloroso, containing only the natural alcohol from fermentation.

Winemaker: Antonio Sánchez Romero

Alcohol: 21%

