

Bodegas Toro Albalá

BODEGAS
TORO ALBALÁ
DESDE 1922

ELECTRICO PEDRO XIMÉNEZ FINO 3 FASES MONTILLA-MORILES

REGION: SPAIN - ANDALUCIA



THE WINE

Vineyard Profile

Estate vineyards in D.O. Montilla-Moriles.

- Soils: Chalky white Albariza
- Climate: Hot, dry summers

Harvest Notes

- Hand harvested
- Not fortified
- Biologically aged under veil of flor yeast in American oak barrels for over 5 years in criadera and solera system

Winemaker's Notes

The fino Eléctrico is a classic wine that has been part of Andalusian people's lives since 1922. Toro Albalá's foundational winery inhabits the area's first power plant, and the bottles resemble lightbulbs. Straw yellow with green reflections. Aromas of almonds and toasted bakery notes. The wine finishes with an inviting combination of faint bitterness, acidity and salinity.

Technical Information

- 100% Pedro Ximénez
- Alcohol: 15%

BODEGAS TORO ALBALÁ

Founded in 1844, this prestigious family estate is located in Aguilar de la Frontera in the P.O.D Montilla-Moriles zone. Antonio Sánchez, the third generation of the family, owns the estate today.

One of the largest Andalusian viticulture zones, the region is known for the production of Fino and the cultivation of Pedro Ximénez grape. There is a considerable presence of albariza soils. In 1922, José María Toro Albalá moved to the current location in Aguilar's old power station, introducing updated technologies and establishing Toro Albalá as a leader in Montilla. Toro Albalá became the first Montilla producer to bottle Dessert Pedro Ximénez in 1970, a product historically sold in bulk to producers and shippers in D.O. Jerez-Xérès-Sherry for aging and blending.



GENERAL INFO

COUNTRY	SPAIN
REGION	ANDULUCIA
APPELLATION	D.O. Montilla-Moriles
PROPRIETORS	Antonio Sanchez Romero
FOUNDED	1844
WINEMAKER	Francisco Capote
ANNUAL PRODUCTION	8,333 9L cases sweet wine; 16,666 9L cases dry wine
FARMING (SUSTAINABLE, ORGANIC, BIODYNAMIC)	No chemicals are used, all vineyards are dry farmed.