

Toro Albalá

BODEGAS
TORO ALBALÁ
DESDE 1922

POLEY FINO DEL LAGAR EN RAMA SOLERA 10 YEAR

REGION: SPAIN - ANDULUCIA



REVIEWS

Poley Fino del Lagar en Rama Solera 10 Year

90 Points - © Wine Advocate, September, 2022

Names have changed and all labels are new; they are all named Poley and have a reference to the number of average years the wines have spent in the solera, like the NV Poley Fino del Lagar en Rama Solera 10 Años. It's an unfortified Fino with 14.5% alcohol and 10 years of average age. It's yeasty, nutty, pungent and moderately bitter, quite easy to drink. All Poley wines now come in 500-milliliter bottles. There's no clear indication of saca or bottling date. 2022 – 2026

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.

Toro Albalá is recognized as one of the greatest producers of Vintage Don PX, with the Gran Reserva spending a minimum of 25 years in barrel before release.

