

# Bodegas Toro Albalá

BODEGAS  
TORO ALBALÁ  
DESDE 1922

## POLEY PALO CORTADO EN RAMA SOLERA 25 YEAR

REGION: SPAIN - ANDULUCIA



### 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.

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.

### THE WINE

#### Vineyard Profile

Estate vineyards in D.O. Montilla-Moriles.

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

#### Harvest Notes

- Hand harvested
- Special fino butts that take a unique path from others
- Veil of flor weakens very early in these American oak butts
- Oxidative aging begins and proceeds for at least 25 years

#### Winemaker's Notes

A wine with a special and unique character. Amber with copper and greenish reflections. Very intense aromas of tobacco leaves, wood, pepper and clove, with notes of citrus peel and fine pastries. Walnut and hazelnut nuances. Mouth-filling, well defined acidity that evolves towards salinity. Intense and elegant.

#### Technical Information

- 100% Pedro Ximénez
- Alcohol: 20%

### REVIEWS

#### Poley Palo Cortado en Rama Solera 25 Year

93 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 Palo Cortado en Rama Solera 25 Años a Palo Cortado, which has 20% alcohol and 25 years of average age. It's nutty, spiky and peachy, with a touch of varnish and a sleek palate, pungent and moderately bitter, very pleasant to drink. All Poley wines now come in 500-milliliter bottles. There's no clear indication of saca or bottling date. 2022 – 2028



## 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.