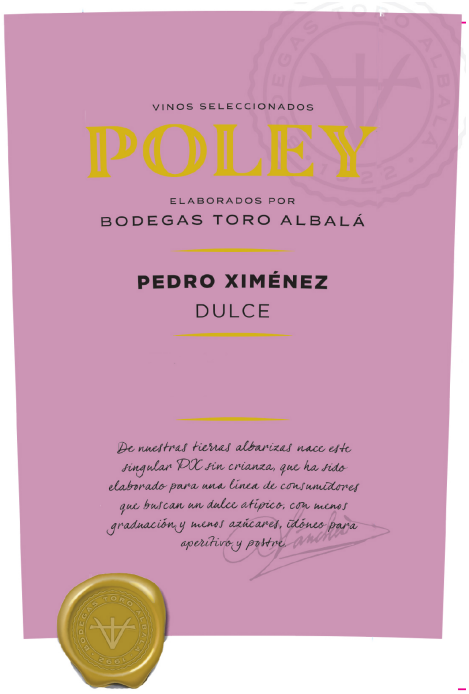
Toro Albalá

POLEY PEDRO XIMÉNEZ DULCE - 2019

REGION: SPAIN - ANDULUCIA



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, the wines spend at least 20 years in barrel before release.

THE WINE

Vineyard Profile

Vineyards in the Sierra de Montilla and Moriles Altos zones of D.O. P. Montilla-Moriles.

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

Harvest Notes

- Hand harvested in mid-August
- Dried under the sun and raisined over 5 high temperature days to concentrate sugars
- Fermented in stainless steel tanks
- Sweet must left to rest for over a year

Winemaker's Notes

Amber with copper borders. Medium intensity with primary aromas of fig, honey and grapes from the raisined Pedro Ximénez. Memories of caramel and a touch of vegetable freshness from the stalks. A sweet entry to the palate, with silky smoothness and mild acidity.

Technical Information

- 100% Pedro Ximénez
- Alcohol: 15%

REVIEWS

Poley Pedro Ximénez Dulce – 2019

90 Points - © Wine Advocate, September, 2022

The young sweet PX has also changed its name and image and comes with a glass stopper in half-liter bottles under the name of 2019 Poley Pedro Ximénez Dulce, a young sweet wine with 15% alcohol and 324 grams of sugar. It has a dark amber color and a nose of syrup, molasses and brown sugar, denoting youth. It was bottled unoaked in December 2021. 2022 – 2024

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.