TORO ALBALÁ

Andulucia, Spain

HISTORY

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.

VINEYARDS & WINEMAKING

Bodegas Toro Albalá owns significant vineyard acreage in Aguilar de la Frontera and Moriles, exclusively Pedro Ximénez vines planted in chalky-white albariza soils. Grapes from older head-pruned vines are destined to the meticulous production of vintage dessert wines, whereas newer wire-trained vineyards provide fresher fruit with brighter acids for the production of impeccably clean, complex and smooth Fino, Amontillado and Oloroso containing only the natural alcohol from fermentation.

Impeccable and authentic Fino, Amontillado and Oloroso containing only the natural alcohol from fermentation are produced by the classic solera method.

Appellation
D.O. Montilla-Moriles

Year Founded
1844; since 1922 it has been housed in a former power station

Proprietor
Antonio Sánchez Romero

Winemaker Francisco Capote

Vineyard Management
Head pruned and wire trained

Varieties Cultivated
Pedro Ximénez

Soil Types
chalky-white albariza