

# FINO ELÉCTRICO EN RAMA – TORO ALBALÁ

Montilla-Moriles



**APPELLATION:** Montilla-Moriles

**BLEND:** Pedro Ximénez

**WINEMAKER:** Antonio Sánchez

**VINEYARD:** \_\_\_\_\_

Toro Albalá winery is situated in Montilla-Moriles in the gentle hills south of Cordoba. Like neighbouring Jerez soils are white chalky albarizas, the high humidity levels in these soils is beneficial given the dry summers. The climate is relatively harsh with summer temperatures reaching 45 °C, but the Pedro Ximénez vine thrives under these conditions. Around 30% of their grapes come from their own vineyards, and 70% from partner growers in the Moriles Altos district.

**VITICULTURE:** \_\_\_\_\_

The vines are trained in the traditional “vara y pulgar” system.

**WINEMAKING:** \_\_\_\_\_

The base wine is produced from select Pedro Ximénez grapes, following traditional regional techniques. They ferment with indigenous yeasts. As PX from Montilla reaches higher levels of ripeness it can reach 15° alcohol so the wines don't require fortification. The wines are then aged in American oak casks in the traditional solera system, the barrels are not completely full allowing the flor yeast to develop. En rama is aged for 5 years before bottling after a light millipore filtration.



## TASTING NOTES:

Pungent aromas, with hints of freshly baked bread and almonds. Salty and savoury on the palate. Perfect as an aperitif and with fried fish.

**WEBSITE:** <http://toroalbalá.com/en/>

This wine is suitable for vegans and vegetarians.