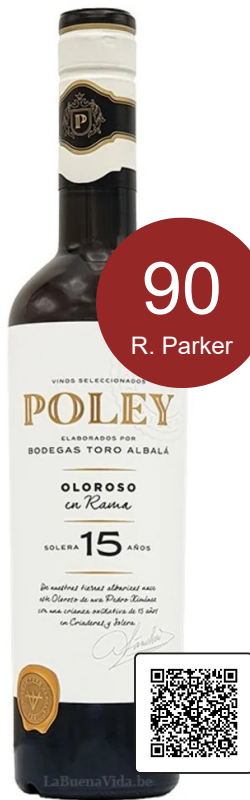


Poley, Oloroso en Rama Solera 15 Años Toro Albalá - 50 cl.



Produced exclusively with Pedro Ximénez grapes. Elegant, with an intense old wood aroma and other noble aromas, well-balanced, aged in a 15 years long oxidative Criadera and Solera system. Unlike the Sherry-wines the wines of Montilla-Moriles are never fortified with extra alcohol.



Vinification

15 years solera. This is the oloroso, so it never has got any flor (as the amontillado and fino). Oxidative aging in old barrels from the beginning. The solera system used for the oloroso is 15 years.



Storage potential

Infinitely long shelf life



To serve

Serv lightly chilled in a standard tasting glass.



Trial analysis

Mahogany with old gold borders and slow legs. Highlights of and intense old American oak wood, together with toffee, smoked, vanilla and caramelised nuts aromas. Ripe fruits as accompaniment. Dry, soft, non-astringent, and a well-defined saline sensation. Wood appears as an elegant bitterness that makes it complex and persistent.



Wine style:

Oxidative ageing (medium sweet)



Assembly

Pedro Ximénez (100%)



Region:

Andalucía



Appellation:

D.O. Montilla-Moriles



Wine estate:

Toro Albalá

Description domain

Time in a bottle. La Buena Vida has one of the largest collections of these great dessert wines in the world.



Biological