

BODEGAS TORO ALBALÁ

DESDE 1922



AMONTILLADO CENTENARIO



The Centenario wines convey the character and spirit of the winery. They're the result of Antonio Sánchez and each of the workers' efforts and care for years.

Both the Amontillado and the Pedro Ximénez are wines selected by Antonio Sánchez decades ago, with a very special purpose, to share them during Holy Week with his friends and family. They were only opened on those dates, the rest of the year they wouldn't allow anyone to touch them. Today, Antonio has decided it's time to share them with the rest of the world.

The Palo Cortado is a selected butt from the many that we have in the cellar as a result of the desire for collecting. This wine has been chosen because it has all the characteristics of a good palo cortado and reflects the character of Toro Albalá. We have bred palo cortado for decades, but it was not until relatively recently, when we began to market it.

D.O.P.: Montilla-Moriles.

WINE TYPE: Amontillado.

GRAPE VARIETY: Pedro Ximénez.

BOTTLES PRODUCED: 250 Bottles.

TRIAL TASTING

Amber colour with nice coppery reflections. Enormous aromatic intensity in which old wood, tobacco leaf, spices and touches of varnish aromas stand out, revealing its age and giving it great complexity. It's a wine of great persistence, very dry and powerful on the mouth, where the pass of time can be noticed in its high acidity and salinity perfectly balanced with a certain tannin.

CRIANZA	ALCOHOL LVL.	CAPACITY	SERVICE T°
Biological and oxidative, static	22% Vol	75 cl	12-13°

WINE PAIRING

Ideal to accompany artichokes or asparagus, venison meat, lamb, oxtail, tuna, pickles, smoked meats and highly cured cheeses.