

BODEGAS TORO ALBALÁ

DESDE 1922



WINE PAIRING

Ideal as appetizer or as accompaniment to oysters, hams and Iberian pork hams. It's also a great protagonist in cuisine, with dishes like bull's tail.

POLEY

FINO DEL LAGAR
EN RAMA **10 años**

To produce the Fino Eléctrico del Lagar the best Pedro Ximénez grape musts have been selected and put to a biological ageing under veil of flor, through the criaderas and solera system for a period of 10 years. Alcohol is obtained in a natural way.

D.O.P. Montilla-Moriles.

VINTAGE	GRADE	CAPACITY	SERVICE T°
10 años	14.5% vol	50 cl	9-10°

TRIAL TASTING

Straw-like yellow with golden and greenish reflections. Intense and piercing, almond, hazelnut and bread crumbs. Moreover, fresh vegetable, hay and olive notes. The smoked and toasted character from the American oak is noticed in addition to liquorice notes, which adds a natural, subtle alcohol and a distinctive touch. Dry and mouth-filling entry, silky and pleasant texture. Persistent bitterness that eventually disappears to make room for an eternal salinity.