

BODEGAS  
**TORO ALBALÁ**  
DESDE 1922



**POLEY**

**FINO PASADO**  
EN RAMA **15 años**

This wine is obtained after 15 years of biological ageing through the criaderas and solera system. In the last years, the veil of flor begins to weaken. Then, the oxidative ageing begins, which makes it rich in complexity and elegance.

**D.O.P. Montilla-Moriles.**

VINTAGE	GRADE	CAPACITY	SERVICE T°
15 años	15,5% vol	50 cl	9-10°

**TRIAL TASTING**

Old gold with copper and greenish reflections. Intense and piercing aroma. The biological ageing smells such as almond and yeasts, merge together with hazelnut and toasted aromas from the oxidative ageing. Dry and enveloping entry, mineral and saline sensations. A complex and elegant wine.

**WINE PAIRING**

Perfect to taste with tapas, Iberian hams and mature cheeses. It's also ideal for pairing with rice and meat dishes.