

# BODEGAS TORO ALBALÁ

DESDE 1922



— MARQUÉS DE —  
**POLEY**

*Amontillado*  
SELECCIÓN  
**1951**

This amontillado was born from the best fino wines. After losing the veil of flor which protected it, the long oxidative ageing started, this time, in a static way. Time has transformed it into an exceptional wine of high complexity and elegance. An excellent amontillado valued with 95 Robert Parker points.

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

VINTAGE	GRADE	CAPACITY	SERVICE T°
1951	21% vol	20 cl , 75 cl	12-13°

## TRIAL TASTING

Amber with beautiful copper and greenish reflections. Strongly aromatic and complex. Toasted and smoked notes, nuts such as hazelnuts, plum and candied fruit background aromas, together with a subtle memory of its previous biological period. Dry, light and elegant entry. The acidity, due to the time inside American oak butts, combines perfectly with the distinctive salinity from the albariza soils where the wine comes from.

## WINE PAIRING

This generous wine is ideal with partridge, pickles, meats, smoked dishes, strong cheeses, tuna and broth. It's also good with Mexican or Asian cuisine, and as accompaniment to nuts.