La Buena Vida.be
VINOS DE VITICULTOR

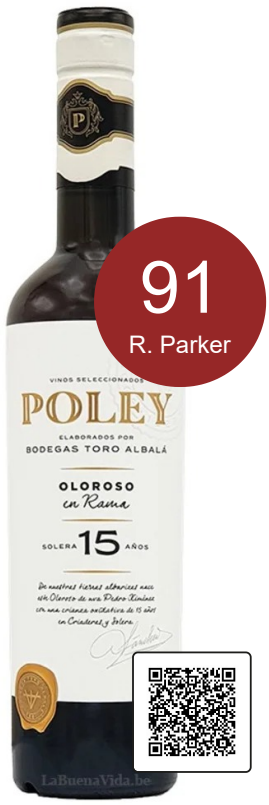
La Buena Vida
The Reference for wines from Spain

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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

Biological

Description domain

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