

Bodegas Alvear

Alvear Amontillado



Vineyards: Alvear produces its entry level wines from a combination of estate (25%) and leased (75%) vineyards planted in the Sierra de Montilla de Calidad Superior and flatlands in the foothills of the Sierra.

Viticulture: Bush-trained and trellised vines, farmed completely sustainably without organic certification, but avoiding all use of harmful fungicides, pesticides, herbicides, fertilizers, and irrigation.

Winemaking: Alvear Amontillado is a classic Amontillado from Montilla-Moriles, which is produced from Pedro Ximénez base wine fermented to 15% (without fortification) in tinaja, and subsequently aged in the system of soleras & criaderas biologically under velo de flor. The wine ages for an average of eight years, until the velo de flor dies, exposing the wine to a brief period of oxidative aging.

Aging: Alvear Amontillado is biologically aged for an average of eight years in American oak butts in the system of soleras & criaderas under velo de flor.

Grape varieties : 100% Pedro Ximénez

Press Notes

Vineyard age : Vines planted between 1980 and 2000

Jeb Dunnuck

NV

90 points

Soil : Albariza (in the Sierra de Montilla) and Arenas Rojas (in the heart of the DO).



Sustainable

