

Bodegas Alvear

Alvear Cream



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 Cream is the winery's most entry-level Oloroso. This is a classic Oloroso, which is produced from Pedro Ximénez base wine fermented to 15% in tinaja, and subsequently fortified (to prevent the growth of flor), before being submitted to an average of eight years of ageing in the system of soleras & criaderas. Before being racked to barrel, the wine is sweetened (100 g/L) with PX sweet wine, unlike other Creams on the market, which are sweetened with rectified-concentrated grapemust.

Aging: Alvear Cream is aged oxidatively 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.

AG Vinous

NV

91 points

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



Sustainable

