

Bodegas Alvear

Alvear Fino en Rama



Vineyards: Alvear's Grandes Soleras are all sourced from 125 Ha. of estate owned vineyards located in the Sierra de Montilla de Calidad Superior, the Grand Cru subzone of Montilla-Moriles.

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

Winemaking: Alvear Fino en Rama is a classic Fino from Montilla-Moriles, which is produced from Pedro Ximénez base wine fermented to 15% (without fortification) in tinaja and subsequently aged in American oak butts under velo de flor. Fino en Rama is aged statically in a particularly humid part of the winery, which supports vigorous growth of Flor—important given the wine is not topped up on an annual basis.

Aging: Alvear Fino en Rama ages for five years statically in American oak butts. "En Rama" refers to the fact that the wine is unblended, unstabilized, and aged statically, not in solera.

Grape varieties : 100% Pedro Ximénez

Vineyard age : Vines planted between 1920-1980

Soil : Albariza. Rich in calcium carbonate, with the soil and subsoil composed of soft marlstone, a type of soil composed mostly of limestone and mud. These soils are poor in organic matter, infertile, of a simple mineral composition, with a crumbly consistency.

Press Notes

James Suckling

2018

92 points

AG Vinous

2018

93 points

Wine Enthusiast

2018

94 points



Sustainable

