

Bodegas Alvear

Alvear Fino



Alvear Fino is a classic Fino from Montilla-Moriles, aged for an average of six years (much longer than the average inexpensive Fino from Jerez) under the velo de flor.

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's Fino (sold as Fino CB in Spain after Capatáz Billanueva) represents the majority of the production at Bodegas Alvear. This 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 the system of soleras & criaderas biologically under velo de flor. Fortification is illegal in Montilla-Moriles for the production of Fino.

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

Grape varieties : 100% Pedro Ximénez

Press Notes

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

AG Vinous

NV

90 points



Sustainable

