Bodegas Alvear

Alvear Fino en Rama

As masters of Fino production, Alvear was the first winery in Spain to release a single vintage-dated Fino en Rama - a Fino aged statically in barrel (not in the system of soleras & criaderas) bottled from one single vintage without clarification or filtration. The inspiration for this wine came from the Alvear family and Jorge Ordóñez wanting to release a wine to market that resembled the unfiltered, single casks of Fino that were historically served at the tabernas of Córdoba.

Grape varieties 100% Pedro Ximénez

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.

Banville
Wine Merchants

www.banvillewine.com

Bodegas Alvear

Alvear Fino en Rama

As masters of Fino production, Alvear was the first winery in Spain to release a single vintage-dated Fino en Rama - a Fino aged statically in barrel (not in the system of soleras & criaderas) bottled from one single vintage without clarification or filtration. The inspiration for this wine came from the Alvear family and Jorge Ordóñez wanting to release a wine to market that resembled the unfiltered, single casks of Fino that were historically served at the tabernas of Córdoba.

Grape varieties 100% Pedro Ximénez

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.

Banville
Wine Merchants

www.banvillewine.com

Bodegas Alvear

Alvear Fino en Rama

As masters of Fino production, Alvear was the first winery in Spain to release a single vintage-dated Fino en Rama - a Fino aged statically in barrel (not in the system of soleras & criaderas) bottled from one single vintage without clarification or filtration. The inspiration for this wine came from the Alvear family and Jorge Ordóñez wanting to release a wine to market that resembled the unfiltered, single casks of Fino that were historically served at the tabernas of Córdoba.

Grape varieties 100% Pedro Ximénez

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.

Banville
Wine Merchants

www.banvillewine.com

Bodegas Alvear

Alvear Fino en Rama

As masters of Fino production, Alvear was the first winery in Spain to release a single vintage-dated Fino en Rama - a Fino aged statically in barrel (not in the system of soleras & criaderas) bottled from one single vintage without clarification or filtration. The inspiration for this wine came from the Alvear family and Jorge Ordóñez wanting to release a wine to market that resembled the unfiltered, single casks of Fino that were historically served at the tabernas of Córdoba.

Grape varieties 100% Pedro Ximénez

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.

Banville
Wine Merchants

www.banvillewine.com