

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.

Grape varieties 100% Pedro Ximénez

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



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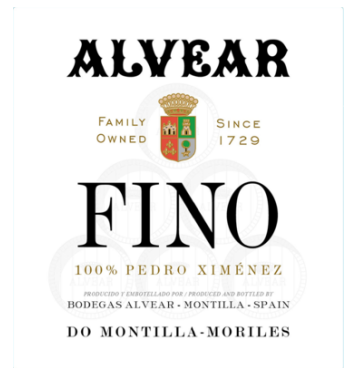
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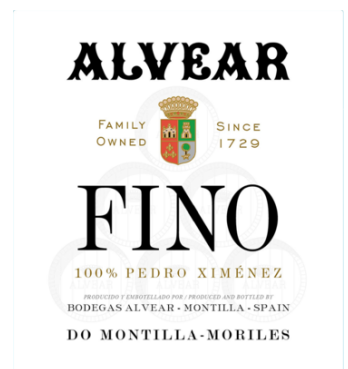
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