

Enhamistas



ORIGIN -

D.O. Montilla Moriles

STYLE

Oloroso

AGING -

10years, oxidatively aging

SACA

VINEYARD / PAGO

From their own vineyards in Sierra de Montilla

VINIFICATION -

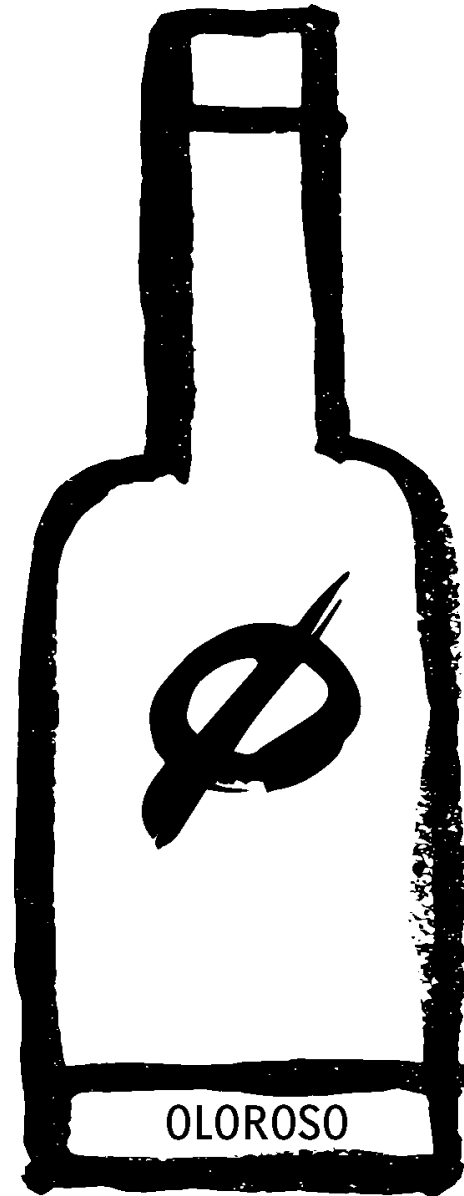
Fermented in stainless and rested in Anfora (tinaja) before going into traditional botas (barrels) in Solera system

GRAPES

Pedro Ximenez

SERVING TEMP

Cellar Temp 58°



BODEGAS ALVEAR OLOROSO ASUNCIÓN

PRODUCER PROFILE:

Alvear has been making wine for 8 generations dating back to the 1720's. That's 300 years of winemaking!

They have over 300 hectares of their own vineyards, and very well-known for their vintage sweet wines.

Located in Montilla Moriles, they are about three hours north of the sherry region and D.O.

Few of their wines are fortified, and most wines are made with Pedro Ximenez grapes, even the dry wines.