

BODEGAS TORO ALBALÁ

DESDE 1922



MIUT MIMO IDENTIDAD UVA TIERRA SANTA MAGDALENA

Place: Morilles Altos.

Soils: Fine limestone-siliceous alberos of toska hojaldrada and Oligocene origin.

Viticulture: Surface tillage of the soil. Organic fertilizer after harvest. Training on trellis and pruning in Royat cane, seeking balance and low yield in plants to obtain fruit concentration. Ecological handling.

Variety: Pedro Ximénez

Harvest date: August, 17th, 2021.

Elaboración: Fermentation in 500 L French oak barrels. Aged on lees with batonnage for 12 months.

Number of bottles produced: 2.450

D.O.P. Montilla-Moriles

VINTAGE	ALCOHOL LVL	CAPACITY	SERVICE T°
2021	12,5 % Vol.	75cl	8-9°C

TASTING NOTES

Golden at sight. On the nose, subtle notes of spices such as curry and turmeric, with hints of dried leaves. On the palate, salty with a subtle volume. Lingering finish with mineral notes.

PAIRING

Grilled seafood, blue and Comté cheese, and dishes with fish and rice.

The autumn of 2020 was warm and very dry, with only 95 mm of rainfall. This was followed by a winter with mild temperatures and also quite dry. Spring started warm, with maximum temperatures of 28 degrees at the end of March, which meant that budding was quite early, as in 2020. Spring continued with high temperatures for the season, with maximum temperatures of 35 degrees recorded in May, and it was also a dry season. June and July were hot, but we did not experience a heatwave, so ripening went relatively well, although with low vegetation and yield in the vineyard. From 13 to 16 August, there was a heatwave in the middle of ripening, which meant that we had to harvest all the plots very quickly.

Overall, it was a very dry and warm cycle. In the case of vineyards with well-established root systems and balanced yields, ripening was gradual and the fruit was slightly more concentrated than normal due to the heatwave in August.