

BODEGAS TORO ALBALÁ

DESDE 1922



PALO CORTADO CENTENARIO

The Centenario wines convey the character and spirit of the winery. They're the result of Antonio Sánchez and each of the workers' efforts and care for years.

Both, the Amontillado and the Pedro Ximénez are wines selected by Antonio Sánchez decades ago, with a very special purpose, to share them during Holy Week with his friends and family. They were only opened on those dates, the rest of the year they wouldn't allow anyone to touch them. Today, Antonio has decided it's time to share them with the rest of the world.

The Palo Cortado is a selected cask from the many that we have in the cellar as a result of the desire for collecting. This wine has been chosen because it has all the characteristics of a good Palo Cortado and reflects the character of Toro Albalá. We have bred Palo Cortado for decades, but it was not until relatively recently, when we began to market it.

D.O.P. : Montilla-Moriles.

WINE TYPE: Palo Cortado.

GRAPE VARIETY: Pedro Ximénez.

BOTTLES PRODUCED: 450 Bottles.

TASTING NOTES

- **Sight:** Amber colour with coppery and greenish hues. High aromatic intensity, noble and elegant.
- **Aroma:** With aromas of tobacco, wood and spices, dried fruit, and a hint of citrus. A full-bodied wine with a dry finish.
- **Taste:** High acidity and salinity, with a certain tannicity and elegant bitter touch, which time has enhanced and balanced.

AGEING	ALCOHOL LVL.	CAPACITY	SERVICE T°
Biological and oxidative, estatic.	22% Vol	75 cl	12-13°

PAIRING

Ideal to pair with meats such as lamb, oxtail, marinated partridge, oily fish and stews.