

BODEGAS TORO ALBALÁ

DESDE 1922



— MARQUÉS D —
POLEY

Amontillado
SELECCIÓN
1954

This amontillado is made from the finest finos. After losing the flor veil that protected it in 1954, it began a long period of static oxidative ageing.

Time has transformed it into “Convento Selección”. Are wines that have aged for generations in amontillado barrels, so that the wine and wood could merge with time and result into an unmatched flavour. Our bottling system is called “Convento Selección”, in honour to the Cistercian monk system in which the wine is classified in their own series. The entire elaboration is handmade, following San Benito’s Recula Rule: “Living off the work of our hands.”. An exceptional wine of high complexity and elegance.

D.O.P. Montilla-Moriles.

VINTAGE	ALCOHOL LVL.	CAPACITY	SERVICE T°
1954	22% vol	20 cl y 75 cl	12-14°

PAIRING

Seasonal mushrooms sautéed with truffle egg, mature cheeses, lightly salted nuts, roast duck breast with red fruit reduction, oxtail, grilled suckling lamb chops with aromatic herbs, venison carpaccio.

TASTING NOTES

- **Sight:** Amber with beautiful copper reflections.
- **Aroma:** Strong aromatic intensity. Without swirling it, is appreciated vanilla, dark chocolate, incense and ebony aromas, but when the wine is swirled, hazelnut, spices such as nutmeg, tobacco and a subtle varnish appears. It's a wine with elegance, strength and perfect balance.
- **Taste:** Very dry and full-bodied. The ageing it can be appreciated in the perfect balance of tenacity, acidity and slight bitterness. It's a long-lasting wine with high length.