

BODEGAS TORO ALBALÁ

DESDE 1922



ELABORADO POR
BODEGAS TORO ALBALÁ
MIUT
MIMO IDENTIDAD UVA TIERRA
EL QUEJIGAL

Place: Paraje Sierra de Montilla. Cerro Macho.

Soils: Calcareous clay with a high presence of bedrock (tosca cerrada).

Viticulture: Shallow tillage. Manual goblet pruning, green pruning and topping.

Variety: Pedro Ximénez.

Harvest date: August 26th and 27th, 2020

Elaboration: Fermentation in 500 L French oak barrels and fermentation in terracotta amphorae. Aged on lees with batonnage for 12 months.

Number of bottles produced: 1.818

D.O.P. Montilla-Moriles

VINTAGE	ALCOHOL LVL	CAPACITY	SERVICE T°
2021	13% Vol.	75cl	8-9°C

TASTING NOTES

Golden at sight. On the nose, notes of stone fruit and dried apricots, dried aromatic herbs and hints of citrus.

On the palate, it has balanced acidity, a vertical structure and high persistence, with a mineral aftertaste.

PAIRING

Grilled shellfish such as scallops or razor clams. Fish such as monkfish or turbot.

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.