



ALVEAR SHERRY SOLERA 1927

100% Pedro Ximénez | D.O. Montilla-Moriles

This exquisite wine is meticulously crafted from Pedro Ximénez grapes, which are carefully dried on mats under the sun. Alvear Sherry Solera is then matured in American oak barrels using the time-honored criaderas and solera system, a traditional method that has been in practice since 1927.

Tasting notes

Color

Dark brown

Aroma

Notes of figs, toffee, molasses and coffee

Taste

Very concentrated with a nice sweetness, full-bodied and perfect consistency. It goes well with blue cheese. Enjoy it over the next decades at the end of a very fine meal, as a dessert wine or as a simple drinking treat.