



## ALVEAR SHERRY SOLERA 1830

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

This is Alvear's oldest, most dense sherry wine and a testament to their winemaking expertise. Crafted from Pedro Ximénez grapes, carefully dried on mats under the sun to intensify their flavours. Once the grapes are perfectly dried, they are pressed to produce an intensely rich must. To maintain the wine's natural sweetness, alcohol is added to the must, halting fermentation. The wine is then aged in American oak barrels through the traditional criaderas and solera system, a meticulous ageing process that Alvear has perfected since 1830. The result is a wine of exceptional depth, sweetness, and complexity.

### **Tasting notes**