



BODEGAS ALVEAR

FINO

ORIGIN -

Montilla - Moriles (not sherry D.O.)

STYLE

Fino

AGING

Solera aged under flor for at least 5 years

VINIFICATION

Unfortified, reaching 15% naturally before entering the solera

VINEYARD

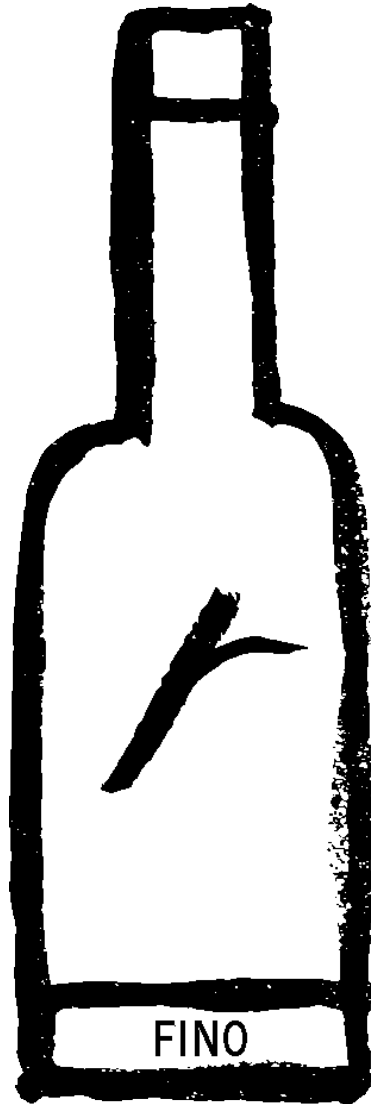
Estate vineyards in the Sierra de Montilla y Moriles

GRAPES

100% Pedro Ximénez

SERVING TEMP

Cold



PRODUCER PROFILE-

The **Alvear Family** has its origins in the old neighbourhood of Trasmiera in the mountains of Burgos. In the early 16th century the family uprooted from its modest ancestral home in San Miguel de Aras, and settled in Nájera (La Rioja) subsequently relocating, some years later, to the province of Córdoba in Andalucía.

Alvear is one of the most prestigious and internationally renowned bodegas in Andalucía, boasting extensive vineyards that are located in the most famous estates in the **Sierra de Montilla y Moriles (Córdoba)**. This privileged land's star grape variety is Pedro Ximénez, which is thought to have originated in the Rhine region, and is used by the bodega as the unique base wine for its sweet, Fino, Oloroso and Amontillado wines.

A truly special place, that has family traditions of winemaking for over 300 years!