



## ALVEAR SHERRY SOLERA 1927

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

This wine is obtained by drying the Pedro Ximénez grapes on mats in the sun. Once pressed, the grapes deliver an intensely rich must. For this wine, alcohol had to be added to prevent fermentation and loss of sweetness. This wine is matured in American oak barrels according to the criaderas and solera system which was started in 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 pairs wonderfully 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.