

BODEGAS ALVEAR

Founded in 1729, Bodegas Alvear is one of the most prestigious and oldest family run wineries in the world. Focused on producing the finest wines in Andalucia from the Pedro Ximenez grape the current 8th generation of the family upholds the tradition established by Diego Alvear y Escalera several centuries ago.



Amontillado Carlos VII 375ml/12pk *90 Points – Robert Parker* **List:** \$259.95 **Sale:** \$207.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 500 cases

This wine is aged under the veil of the flor for more than 5 years. It is followed by additional aging without the flor in American oak botas in the traditional system of Criaderas and Soleras of more than 15 years.

Cream **List:** \$179.95 **Sale:** \$143.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez

An Oloroso sweetened with Pedro Ximénez. This Cream has been aging in the Solera and Criadera system for more than 10 years. Alvear Cream has a wonderful nutty nose with hints of apricots. The palate is gorgeous with subtle suggestions of flowers, dried fruit, toasted nuts. Dark and creamy.

2008 Fino en Rama 500ml/12pk **List:** \$149.95 **Sale:** \$119.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 500 cases

Fino en Rama is the first ever made single vintage Fino. It was aged from 2 years in traditional American oak barrels of 500L. Non-fortified.

Medium Dry **List:** \$ 179.95 **Sale:** \$143.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez

Alvear's Medium Dry combines the biological aging of a Fino aged under the "velo of flor" and the oxidative aging of an Oloroso. It is slightly sweetened and stays in a Solera System if old American oak casks for more than 7 years.

Oloroso Asuncion 500ml/12pk *90 Points – Robert Parker* **List:** \$319.95 **Sale:** \$255.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 500 cases

Oloroso is a peculiar wine that only occurs when the traditional flor does not develop in the aging botas. Because of this, it gains a distinct color and aroma that differentiates it from the Fino en Rama. It is aged in the traditional system of Criaderas and Soleras for more than 12 years.

Pale Cream **List:** \$179.95 **Sale:** \$143.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 500 cases

Aged at least 2 years under a clear layer that the yeast creates on top of the wine known as "velo de flor" that prevents the wine from oxidation and gives it its characteristic aroma and flavor. Delicate with a flowery aromas. It is a lightly sweetened Fino with a medium-sweet flavor.

2015 Pedro Ximénez de Añada 375ml/12pk **List:** \$259.95 **Sale:** \$207.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 300 cases

The grapes for this wine come from vineyards planted in 1965 on chalky soils called Albero. The grapes are hand harvested mid-September and dried on mats in the sun. Fermentation occurs in stainless steel and is arrested by the light addition of wine spirits. It is then aged for 6 months in traditional American oak botas of 500L.

Pedro Ximenez Solera 1927 375ml/12pk *#5 on Top 100 Wines of 2017* **List:** \$289.95 **Sale:** \$231.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 300 cases

This sweet wine is obtained by drying the Pedro Ximénez grapes on mats in the sun. Once pressed, the raisins deliver an intensely rich must. Grape alcohol is added to prevent fermentation and loss of sweetness.

Solera Cream 500ml/12pk **List:** \$319.95 **Sale:** \$255.96

D.O. Montilla Moriles **Varietal:** 100% Pedro Ximénez **Production:** 500 cases

Aged in the traditional Criaderas and Solera system for more than 10 years. It combines the aromas and the flavor of an Oloroso with the incomparable sweetness of the Pedro Ximénez grape.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

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