

**FINO CAPITAZ
SOLERA DE LA CASA**
VINOS MÍTICOS
D.O. MONTILLA-MORILES



History

Founded in 1729, Bodegas Alvear is one of the most prestigious and oldest family-run wineries in the world. It is the second oldest winery in Spain and the oldest in Andalucía. Focused on producing the finest wines in Andalucía from the Pedro Ximénez variety, the current 8th generation of the family upholds the tradition established by Diego de Alvear y Escalera several centuries ago. Although the variety Pedro Ximénez is commonly understood as the sweet wine from Jerez (sherry), it is actually its own variety – believed to have been brought to Spain by a soldier of the Spanish tercios by the same name after his tour in the 16th-century Eighty Years' War. The vast majority of Pedro Ximénez plantings are located in D.O. Montilla-Moriles, a high-altitude rolling terrain surrounding the city of Córdoba.

Vineyard

Bodegas Alvear sources all of the fruit for their vinos generosos (generous wines) from estate-grown vineyards of Pedro Ximénez planted in the highest altitude subzones of D.O. Montilla-Moriles. Although not as well known in the American market as Jerez (due to the fact that sherry has been a common export product for Anglo-Saxon countries for centuries) Montilla-Moriles has undoubtedly a superior terroir to its southern cousin. In Montilla, the same Albariza soils that Jerez is famous for dominate, and the baked chalky soil provides a fresh minerality to the Pedro Ximénez that phenomenally balances the variety's typical rusticity. On top of that, many of Alvear's best vineyards are located at over 600m above sea level, providing a terrific balance of ripeness and acidity that result in world-class wines.

Winemaking

Alvear's biggest asset due to the use of Pedro Ximénez is that the grape can naturally reach 15-16% alcohol by volume on the vine – levels that Palomino could never reach. The result is that Alvear never fortifies their Finos, Amontillados, or Olorosos (or Palo Cortados for that matter) and they only use fortification to halt the fermentation in their sweet wine. This is crucial, as the vast majority of the distilled alcohol used for fortification in modern Spain is very low-quality bulk distillate produced in La Mancha. Fino Capataz Solera de la Casa is Alvear's top Fino, sourced from the oldest highest altitude vineyards that the estate operates in Montilla. The wine is aged for an average of 12 years under the velo de flor in the system of soleras y criaderas, right up until the oxidative ageing for an Amontillado begins. One of the finest Finos produced in Spain. 1,000 bottles produced from this first ever release.



Press

NV	92pts	Luis Gutierrez	Wine Advocate
NV	93pts		Guía Peñín 2018