

Bodegas Alvear
NV Palo Cortado Abuelo Diego



JEB DUNNUCK

96

"The NV Palo Cortado Abuelo Diego is a Fino that has become an Oloroso, thick, full-bodied, slightly oxidized, and rounded on the palate in salty intensity, with hints of molasses and chocolate. An absolute rarity at 19 cases in 375 ml bottles and 16% ABV, it is a 100-year-old-plus Palo Cortado from the Alvear family's oldest cellar produced in the original style, that begins its biological aging process under flor but early in its aging process loses the flor. Exquisite. Drink now and over the next decade."

Virginie Boone | August 24th 2026



JORGE ORDÓÑEZ
SELECTIONS

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