

Bodegas Alvear
NV Alvear Amontillado



JEB DUNNUCK

92

"The NV Amontillado starts as a Fino and achieves Amontillado status over eight years of aging in soleras and criaderas, until the flor starts to break down, made all from Pedro Ximenez. Green olive, salty brine, apricot, and nutty almond accent a medium-bodied, dry palate of sinewy complexity and length, reaching 17% ABV. Drink now and over the next 3-4 years."

Virginie Boone | August 24th 2026



JORGE ORDÓÑEZ
SELECTIONS

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