



Bodegas Alvear

Montilla-Moriles + Pedro Ximenez = Magic

Alvear is the top bodega in the Montilla-Moriles region. It's the oldest winery in the region, one of the oldest in existence, and they produce some of the finest wines.

Their history goes back to 1729. The Alvear family moved in from Cantabria in Córdoba. A few years later they arrived in the town of Montilla, where Diego de Alvear y Escalera founded the bodega, now managed by the eighth generation.

Alvear owns roughly 300 hectares of vines. They have premises in the centre of the town as well as in the Sierra de Montilla, closer to the vineyards. The company still uses tinajas (earthenware vessels) though mainly as storage and sometimes for part of the maturation. Fermentation is nowadays moved to temperature controlled stainless steel tanks.

Since 1998, Alvear has been producing vintage wines, they were one of the first bodegas to re-introduce single harvest wines, well before the bodegas in Jerez.

The Pedro Ximénez grape variety is not only the star of DO Montilla-Moriles but also of the wines and vineyards owned by Bodegas Alvear. Legend has it that it was brought from the Rhine by a soldier serving in the Spanish army in Flanders, who consequently gave it his name. Most consider it superior to Palomino, the primary grape in production in Jerez.

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