

Celebrating
290
YEARS



ALVEAR



ALVEAR MEDIUM-DRY

+112789 | 750ML. X 12 | \$15.39

A dry, medium bodied, crisp, non-vintage Amontillado. Great fig nose and spicy finish. Ideal as an aperitif with dry cheeses, lamb, smoked ham, fruits and soups.

91 POINTS JOHN SCHREINER

ALVEAR FINO

+112771 | 750ML. X 12 | \$14.36

Clean and tangy with a refreshing finish and softness which makes it delightfully easy to drink. Treat it as a white wine and serve chilled. Perfect as a chilled aperitif, accompanied by “tapas” of olives, shellfish, ham, cheese, fish, snacks or sushi.

90 POINTS JOHN SCHREINER

ALVEAR ARTISANAL VERMOUTH

+816814 | 750ML. X 6 | \$23.32

Alvear is proud to present their artisanal vermouth, made with the original recipe from 1955 of one of our cellarmaster, “El Sr. Raigón”. Based on an Oloroso wine made with Pedro Ximénez and aged in American oak casks, macerated with different aromatic herbs, artemisia, rosemary or sage, and botanicals like orange peel and cinnamon, with a final touch of Pedro Ximénez sweet wine.

SPAIN'S OLDEST WINERY IN CORDOBA SINCE 1729

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