

Bonafide[®]

WINE ESTATES

Don PX Gran Reserva 1983

Bodegas Toro Albalá

Aguilar de la Frontera – D.O. Montilla-Moriles

THE WINERY

Founded in 1844, occupying Aguilar de la Frontera's former power station in 1922. In 1970 Toro Albalá was the first Montilla producer to commercialize bottled dessert Pedro Ximénez and remains the world's only specialist in 100% Vintage PX. Impeccable and authentic Fino, Amontillado and Oloroso containing only the natural alcohol from fermentation are produced by the classic solera method.

THE WINE

Select lots of Pedro Ximénez are destined for oak barrels, sealed and left for decades in single-vintage state. After a minimum of 25 years, vintages are selected for release only when they have attained classic character. Opaque, black mahogany color with a caramel-like bite.

IN THE PRESS

Don PX Gran Reserva 1983 “The 1983 Don PX Gran Reserva has been aged in old oak barrels until bottled in 2012, and is several steps up in age and complexity. Here the dominant notes are tar, graphite, smoke, roasted coffee and dark chocolate. It’s extremely concentrated, dense and sweet, ends very spicy with curry notes and stays in your mouth for minutes. Drink 2013-2025. —91 Points”
—Luis Gutiérrez, *Wine Advocate*, August 2013

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Pedro Ximénez

Vineyards: Sand and limestone.

Winemaking: Selected lots of Pedro Ximénez are destined for oak barrels, sealed and left for decades in single-vintage state. After a minimum of 25 years, thereby becoming a Gran Reserva, vintages are selected for release only when they have attained classical character. Opaque, black mahogany color with a caramel-like bite.

Alcohol: 17%

Winemaker: Antonio Sánchez Romero



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