

Bodegas Toro Albalá

Don PX 1999



WINERY: *Bodegas Toro Albalá*

COUNTRY: *Spain*

REGION: *Andalucía*

APPELLATION: *D.O. Montilla-Moriles*

GRAPES: *100% Pedro Ximénez*

SOIL: *chalky-white albariza*

WINEMAKER: *Antonio Sánchez Romero*

WINEMAKING: *Grapes are hand harvested and left 10-14 days to dry in the sun. The grapes go through multiple pressings, then the must is fortified with neutral grape spirit, left to settle, and put into barrels for aging.*

AGING: *20+ years in oak barrels in single-vintage state*

ALCOHOL: *17%*

UPC CODE: *7 37686 16004 8 (12x375)*

7 37686 16003 1 (6x750)



THE WINE:

Select lots of Pedro Ximénez (PX) are destined for oak *botas*, which are subsequently kept topped up with wine from the same vintage. After a minimum of 20 years and a dramatic loss to evaporation, vintages are selected for bottling only upon having attained classic vintage character: opaque, black mahogany color with a notably bitter and balanced complexity.

THE WINERY:

This prestigious family estate was founded in 1844 in Aguilar de la Frontera by the great-grandfather of current owner Antonio Sánchez. In 1922 José María Toro Albalá moved the facilities to the current location in Aguilar's old power station. In 1970, Toro Albalá became the first Montilla producer to bottle Dessert Pedro Ximénez and remains the world's only specialist in the commercialization of 100% Vintage Dessert PX, their Don PX Gran Reserva aged a minimum of 20 years in barrel before release. Bodegas Toro Albalá owns significant vineyard acreage in Aguilar de la Frontera and Moriles, exclusively Pedro Ximénez vines planted in chalky-white albariza soils.



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