

Bodegas Toro Albalá

Don PX 2016



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: *Raisined grapes are pressed and high quality spirits are added to reach a balanced alcohol content. Naturally settled over a year in stainless steel tanks without filtration.*

AGING: *Stainless steel tanks in single-vintage state*

ALCOHOL: *17%*

UPC CODE:



THE WINE:

Pedro Ximénez grapes of perfect maturity are carefully selected from the best vineyard sites and left to concentrate in the sun for two weeks. Bottled directly from tank.

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 Gran Reserva aged a minimum of 25 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.

