



OUTSTANDING & HISTORIC PX  
**T. ALBALÁ**  
AGUILAR DE LA FRONTERA  
MONTILLA-MORILES • ANDELUSIA

Known by a small but quickly growing clientele for tiny amounts of often startlingly old dessert PX that occasionally trickle through the market, Montilla-Moriles is about to change in dramatic ways. The market for the greatest wines of the region, those small remaining stocks of historic vintages, will transform just as the market for vintage and older Madeira changed in the mid-1990s, becoming more expensive and far less obtainable.

Recognizing Montilla-Moriles is on the cusp of a transformation that will substantially affect the region's markets, longtime US importer Steve Metzler created **CAJA ÚNICA** as a testimony to the historic greatness of Montilla-Moriles.

Fifty-one of these remarkable cases were created. The wooden cover is heat-stamped with a dedication by T. Albalá owner Antonio Sánchez. The case is secured with brass screws and a piece of twine runs diagonally across the lid, lacquered to the two corner screws as a promise that this ultra-rare collection will be broached by a single owner. No longer available for sale, the bottles of 1910 Ginés Liébana and 1946 are from T. Albalá's own cellar. The 51 bottles of 1934 L. Opimio are the last in importer Steve Metzler's cellar.



### CAJA ÚNICA

One 750ml btl each of 1910, 1929, 1934, 1946, 1955, and 1965

**1910 Don PX Convento "Ginés Liébana"** – Bottled in 2007 after 97 years in cask, long since sold. Like all Montilla-Moriles wines until quite recently, never reviewed.

**1929 Don PX Convento** – **95 points** *"The extreme 1929 Don PX Convento Selección is a thick, dense and unusual, rare sweet beast. It is very dark with a green border, dense, oily and serious full-bodied palate with the profile of a PX from Jerez. With 500 grams of residual sugar per liter, it is a little monolithic, a little heavy and not so easy to drink. Still it is an impressive, very sweet wine that is really unique."* – Parker's [WA](#)

**1934 Don PX Convento "L. Opimio"** – Exploring the dark, cobwebbed Albalá cellars seeking a successor to the magnificent 1946, importer Steve Metzler came across a solitary bota of extraordinary wine. The lot was regarded as an anomaly by cellar hands who referred to the single small, thick oak barrel as 'L. Opimio' after the famed 121 BCE vintage Falernum produced during the rule of Consul Lucius Opimus and served decades later at a banquet for Julius Caesar. Reduced in volume more than 90% over 80 years, this precious, awesomely concentrated wine lacked a peer for topping up without upending vintage integrity, thus "widowed."

**1946 Don PX Convento** – **100 points** *"The 1946 Don PX Convento Selección produced with Pedro Ximénez grapes dehydrated under the sun at the time of the Second World War, was only bottled in September 2011. This is an extreme wine, my first descriptor was ultra-mega-super concentrated. It is unbelievably powerful, both in the nose and the palate, full of umami, with sweet cinnamon, Christmas cake, camphor, petrol, lemon-grass, Belgian chocolate and butter. Incredibly complex and rich, sweet, balanced and smooth in the palate, it is both very sweet and somehow salty, and with time it develops a black olive note. It combines the texture of the 1962 and the elegance of the 1949. It is as decadent as it gets. 825 bottles were produced."* – Parker's [WA](#)

**1955 Don PX Convento** – **98 points** *"One more single-harvest, old sweet wine, the 1955 Don PX Convento Selección was bottled in September 2014 and it had been aged slowly in very old American oak barrels and getting thick and concentrated through evaporation. It's 320 grams of sugar are (partially) compensated by 6.5 grams of acidity. It has a nose and palate of chocolate-covered candied orange, spices, molasses. I'd say the dominant aromas in the nose are dark chocolate. It's very dense, developing notes of very concentrated licorice and balsamic, mint, camphor and evolving notes of petrol with time. Complex, rare and unique."* – Parker's [WA](#)

**1965 Don PX Convento**: **97 points** *"Small lots of old vintages are released following no apparent logic, like this 1965 Don PX Selección, which is produced with white Pedro Ximénez grapes but it's black rather than white, bottled in June 2014 with 290 grams of residual sugar. It has a nose of pure curry, aromas of an Indian restaurant, very balanced, not as sweet as others, in fact it's more bittersweet than sweet, combining the spices with bitter chocolate and with very good acidity that makes it relatively easy to drink."* – Parker's [WA](#)

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