



OUTSTANDING & HISTORIC PX

T. ALBALÁ

AGUILAR DE LA FRONTERA
MONTILLA-MORILES • ANDELUSIA

Antonio Sánchez, Proprietor



This prestigious family estate was founded in 1844. By the 1920s José María Toro Albalá already embraced modern winemaking techniques and easily established Toro Albalá as Montilla's most important estate. In 1970 Toro Albalá bottled the first dessert Pedro Ximénez in Montilla – prior to this, PX was sold in bulk to producers and shippers, often in Jerez. The estate remains the world's only specialist in vintaged dessert PX. Toro Albalá has significant property in Aguilar de la Frontera and Moriles, the chalky-white albariza soils planted exclusively to Pedro Ximénez. Grapes from older head-pruned vines are destined for the meticulously crafted vintage bottlings, while newer wire-trained vineyards provide fresh fruit with bright acids for impeccably clean, brilliantly complex Fino, Amontillado and Oloroso containing only the naturally fermented alcohol. *The remarkable Gran Reserva sees a minimum of 25 years in barrel!*



"All the wines they produce are of course fermented from Pedro Ximenez white grapes, but for the sweet wines the grapes are sun-dried, dehydrated into raisins, and the resulting wine is brown in color which gets darker as the wine ages and concentrates in barrel. The oldest examples are an opaque black with an amber rim as dense as motor oil. They have a most impressive collection of single vintage PX wines going back to the time of the Second World War." – Robert M. Parker, Jr.'s Wine Advocate

ELÉCTRICO *Fine del Lagar*

Complex, superbly balanced Fino with flor and ripe olive scents; impeccable and authentic, fascinating wine.

FINO EN RAMA *Lightbulb bottles*

OLOROSO "MARQUÉS DE POLEY"

Rich and dry, substantial yet quite elegant; nose and palate reminiscent of walnuts and hazelnuts; outstanding.

VIEJÍSIMO AMONTILLADO "MARQUÉS DE POLEY"

30 years old – great intensity with an explosion of nut, dried fruit and leather aromas and an endless finish.

92 Points *"The soft texture of this Amontillado, along with a subtle sweetness, converts it into an approachable wine... notes of green olives and salted nuts that contrast the caramelized finish." – Wine & Spirits*

CREAM PX *10 year-old & old Don PX Gran Reserva*

DON PX

2014: Powerful, honeyed nose features overripe raisins and apricots, spices and barley sugar. This rich, intense 100% single-vintage PX is an awesome complement to blue cheeses, fruit compote, or late night conversation.

DON PX GRAN RESERVA

92 Points *"It's extremely dark, motor oil-dense, sweet wine with notes of raisins, hints of flowers, minty with aromas of candied orange peel and herbs, really aromatic and showy. The palate is dense, with the sweetness balanced by good acidity plus spicy and chocolate flavors." – Parker's WA on the 1986*

DON PX GRAN RESERVA "Convento Selección"

45 years in oak (gasp!), bottled in 2004, and finally released at perfect drinking apogee.

WA on 1955: **98 Points** *"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... 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."*



Thank you for your time and for your interest in Connoisseur Wines