



OUTSTANDING & HISTORIC PX  
BODEGAS  
TORO ALBALÁ

AGUILAR DE LA FRONTERA  
MONTILLA-MORILES • ANDELUSIA

*Antonio Sánchez, Proprietor*

This prestigious family estate was founded in 1844. José María Toro Albalá embraced modern winemaking approaches in the 1920s, establishing Toro Albalá as Montilla's most important producer. In fact, Toro Albalá bottled the first dessert Pedro Ximénez in Montilla (1970)—prior to this, PX was sold in bulk to producers and shippers, often in Jerez. The estate remains the world's only specialist in 100% vintage dessert PX. Toro Albalá owns significant vineyard acreage in Aguilar de la Frontera and Moriles, exclusively Pedro Ximénez vines planted in chalky-white albariza soils. Grapes from older head-pruned vines are destined to the meticulous production of vintage dessert wines, whereas newer wire-trained vineyards provide fresher fruit with brighter acids for the production of impeccably clean, complex and smooth Fino, Amontillado and Oloroso containing only the natural alcohol from fermentation. The remarkable Gran Reserva sees a minimum of 25 years in barrel!



#### FINO ELÉCTRICO

*complex, superbly balanced Fino accented with flor and ripe olive scents*

#### OLOROSO VIEJO

*rich yet dry and elegant, reminiscent of walnuts and hazelnuts*

#### VIEJÍSIMO AMONTILLADO

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

#### DON PX

**Wine Enthusiast** on the 2004: **93 Points** “Ultra concentrated and sticky, with unctuous but wholesome raisin aromas taken to a level that’s almost heavenly. In the mouth, the maple, cinnamon and brown sugar flavors are lusty and satisfying, and the finish never ends. This is PX in awesome form.”

#### DON PX GRAN RESERVA

The 1982 saw a minimum of 25 years in oak; color of black mahogany; scents of tobacco, cacao cream, liquorice, iodine and rosemary, evolving hints of Arabic coffee, vanilla and cinnamon; astoundingly-rich, single-vintage PX with palate notes of bitter nuts, molasses, honey and barley sugar; insanely long-finish. Splendid with blue cheese, ice-cream and fruit. The immanently memorable 1982 is so complex, intellectually-fascinating and palate-thrilling, it cannot be fully described here.

**Parker’s WA** on the 1966 (in 2007): **96 Points** “The 1966 Reserva Especial is black in color. The aromatics fill the room with scents of figs, dates, caramel, toffee, and other candied fruits. The wine is amazingly intense and long and a remarkable achievement.”

**Parker’s WA** on the 1971 (in 2007): **94 Points** “The Don PX Gran Reserva coats the glass with glycerin. Smelling like an amalgam of toffee, caramel, fig, and roasted nuts, it tastes like French toast covered with maple syrup. On the palate the wine is silky and intense with a very long finish.”

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