



DON PX GRAN RESERVA, TORO ALBALA (37.5 CL) – 1994



TASTING NOTES

If you don't know the fantastic world of PX yet, it's time to make the encounter. And what better way to discover the house of Toro Albala than with this wine? A nose of incredible depth and richness (fig, coffee, blackcurrant); a smooth palate, with an unparalleled richness of fruit and a sumptuous liquor. The complexity of the flavours is sensational!

PROVENANCE
ANDALOUSIE

APPELLATION
MONTILLA-MORILES

DOMAIN
TORO ALBALA

GRAPE VARIETIES
PEDRO XIMENEZ

LONGEVITY
2020 - 2044

FOOD AND WINE
TO BE DRUNK ON ITS
OWN, AS A DESSERT
WINE OR WITH A LARGE
HAVANA.



OENOLOGY

Founded in 1844 by Antonio Sanchez Prieto in Aguilar de la Frontera, Bodegas Toro Albala was converted into a winery in 1922 by José Ma Toro Albala. Located in the Montilla Moriles region, famous for its sherry, the winery produces highly concentrated wines after drying the grapes in the sun.



VITICULTURE

The grapes are harvested at the end of August. The best bunches are selected and transported in crates to a sandy area where they are laid out in the sun to dry for 10 days (45-50°C during the day and 25-35°C at night). The bunches are then crushed with very powerful presses, and the must is put into vats. The alcoholic fermentation takes place until about 9° of alcohol. The wine is then matured to about 17° and then aged for a long time in large American oak barrels.