

BODEGAS TORO ALBALÁ

DESDE 1922

DON
PX
CONVENTO SELECCIÓN

1977



Don PX 1977 is a wine of high persistence and complexity, made from sun-dried Pedro Ximénez grapes to obtain their high sugar content. After pressing, it was left to rest for twelve months in stainless steel tanks and, after that time, it was stored in American oak casks for almost 40 years in static conditions.

“Convento Selección” are wines that have aged for generations in amontillado casks so that the wine and wood could merge with time and result into an unmatched flavor. Our bottling system is called “Convento Selección” in honor to the Cistercian monk system in which the wine is classified in their own series. The entire elaboration is handmade, following San Benito's Recula Rule: “Living off the work of our hands.”

Limited edition: 4.800 bottles

D.O.P. Montilla-Moriles.

PAIRING

Very mature, slightly spicy sheep's milk cheeses, desserts with dates and honey, soft nougat, praline chocolates, quince jelly with walnuts, candied fruit. A wine for introspection.

VINTAGE	ALCOHOL LVL	CAPACITY	T° DE SERVICIO
1977	16% vol	75 cl	12-14°

TASTING NOTES

- **Sight:** Dark mahogany with iodized highlights that stain the glass.
- **Aroma:** Without swirling it's appreciated candied fruit, something citrusy that gives us a feeling of freshness, but when the wine is swirled, we have praline-style chocolate, cinnamon, vanilla and roasted chocolate sweets.
- **Taste:** The acidity that the wine has developed over time, masks the sweetness, achieving perfect balance. It's a light-bodied yet warm wine.