

BODEGAS TORO ALBALÁ

DESDE 1922



DON
PX
SELECCIÓN

1943

This Don PX 1943 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 80 years in static conditions.

Don PX Ginés Liébana is not only an enological expression of the quality of Toro Albalá and the richness of the Pedro Ximénez grape, but also a tribute to the figure and legacy of a unique artist whose creativity blends with the tradition and art of winemaking.

D.O.P. Montilla-Moriles.

VINTAGE	ALCOHOL LVL.	CAPACITY	SERVICE T°
1943	15% vol	20 cl	12-14°

PAIRING

A very exclusive and select wine, perfect for enjoying without rush. A good accompaniment to chocolate desserts, nuts, caramel, dried fruits and blue cheeses.

TASTING NOTES

- **Sight:** Dark mahogany with iodized highlights, slow and elegant movement in the glass.
- **Aroma:** With long persistence and complexity, we find hazelnuts, wood, and varnishes. Aromas typical of long static ageing. Hints of coffee, candied orange, and cinnamon.
- **Taste:** We find a pleasant bitterness that masks the sweetness, giving the impression that it's a less sweet wine than it actually is, thus striking an ideal balance between both flavours.