

BODEGAS TORO ALBALÁ

DESDE 1922

DON
PX
CONVENTO SELECCIÓN

1956



This Don PX 1956 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 70 years in static conditions.

Time has transformed it into “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 flavour. Our bottling system is called “Convento Selección”, in honour 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.”. An exceptional wine of high complexity and elegance.

D.O.P. Montilla-Moriles.

VINTAGE	ALCOHOL LVL.	CAPACITY	SERVICE T°
1956	16,5% vol	20 cl.	12-14°

PAIRING

Ideal wine to pair with signature desserts, blue cheeses or aged duck foie.

TASTING NOTES

- **Sight:** Dark mahogany with iodized highlights, with beautiful swirl in the glass.
- **Aroma:** Hints of white chocolate, cinnamon, sweet spices, light varnish, memories of stewed fruit, balsamic, roasted notes
- **Taste:** Once again, we find chocolate and sweet spices, with perfectly balanced acidity and sweetness. A wine with a long persistence.