

BODEGAS TORO ALBALÁ

DESDE 1922

DON
PX
CONVENTO SELECCIÓN

1974



After the grapes were harvested in August, with temperatures up to 45°C, and after the sun drying process, a must was produced that, after remaining at rest for a year, entered the wood. It was made in the first week of September. After raisining for 9 days and subsequent pressing, a must with 406 grams of sugar per liter was obtained which, after a period of rest, was alcoholized to 17% degrees of alcohol before being aged in American oak casks.

“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.”

D.O.P. Montilla-Moriles.

PAIRING

It is the ideal wine to finish a meal, on its own, or to pair with ice cream, coffee, or cheese.

VINTAGE	ALCOHOL LVL.	CAPACITY	SERVICE T°
1974	17% vol	20 cl	12-14°

TASTING NOTES

- **Sight:** Dark mahogany color with iodized reflections
- **Aroma:** · Aroma: Raisined fruit, dates, dried apricots and grapes, also aroma of liquorice and a balsamic touch.
- **Gusto:** · Taste: Sweet entry, fresh, with very balanced acidity and great persistence. It is a perfume in the mouth.