

BODEGAS
TORO ALBALÁ
DESDE 1922



DON
PX

2002

After harvesting the grapes in mid-August, they are put to sunning, laying the grapes out under the sun in baskets for a period of between 7 and 9 days, requiring almost three kilos of grapes to obtain one liter of wine. Once pressed, the wine is alcoholized up to 9% vol. and remains in a stainless-steel tank for 12 months. After this time, it is alcoholized up to 17% vol. and put into American oak boots in oxidative ageing for 20 years.

Don PX are our signature. Each one of them is taken care of with exclusivity, from the harvest to the raisining, obtaining a unique personality.

Number of bottles produced:

705 ml 9000 bottles, and 375 ml 10000 bottles.

D.O.P. Montilla-Moriles.

VINTAGE	ALCOHOL LVL	CAPACITY	T° DE SERVICIO
2002	17 % Vol.	20 cl. y 75 cl.	10-12°

PAIRING

Excellent with dark chocolate, blue cheese, desserts and exotic fruits

TASTING NOTES

- **Sight:** Dark mahogany colour, with nice movement in the glass.
- **Aroma:** Coffee, dark chocolate, raisined fruit, grapes, plums, dried apricots, hints of cinnamon, a little balsamic and a citric, orange sensation.
- **Taste:** Sweet entry, perfectly balanced with citric acidity, of great persistence.