TORO ALBALÁ

DESDE 1922







1984

Don PX 1984 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.

Don PX wines are our speciality. We take exclusive care of each one, from harvesting to raisining, giving them a unique personality.

Limited edition: 6.800 bottles.

D.O.P. Montilla-Moriles.

VINTAGE ALCOHOL LVL. CAPACITY SERVICE T°

1984 16 % vol 20 cl y 75 cl 12-14°

PAIRING

Excellent with mature cheeses, foie, chocolate desserts and nuts.

TASTING NOTES

- · Sight: Dark mahogany with iodine highlights
- •Aroma: Dried fruit (grapes, plums). Hazelnut, cinnamon, milk chocolate, reminiscent of a sweet treat.
- •Taste: Great balance between sweetness, acidity and a hint of balsamic.