

BODEGAS TORO ALBALÁ

DESDE 1922

DON
PX
EXCELSO

1952



Don PX Excelso is a tribute to each and every person who has worked in our winery over more than a hundred years. It's a wine that reflects time and labour. Pedro Ximénez wines are the most difficult to make due to the physical effort involved, as well as the patience and perseverance required for these long ageing processes. The result is a wine with character, complexity, high persistence and difficult to forget.

Its longevity and complexity make it a collector's item and a living testimony to the enological richness of Montilla-Moriles.

Limited edition: 1.000 bottles.

D.O.P. Montilla-Moriles.

VINTAGE	ALCOHOL LVL	CAPACITY	SERVICE T°
1952	19% vol	70 cl	12-14°

PAIRING

This exceptional wine pairs beautifully with desserts rich in dark chocolate, especially those with a high percentage of cocoa. It's also a sublime accompaniment to intense blue cheeses such as Roquefort or Stilton, where the contrast between the sweetness of the wine and the saltiness of the cheese creates an explosion of flavours. For a more contemplative experience, you can enjoy it on its own, as a digestif or a meditation wine.

TASTING NOTES

• **Sight:** Jet black colour, with great density and opacity, staining the glass when swirled.

• **Aroma:** Firstly, aromas of toast, tobacco leaves, coffee, spices and fruit appear, the result of its long ageing process. There are hints of dried fruit, but they are distant.

• **Taste:** It's a wine with a silky texture and an acidity acquired during the long ageing process, which is very well balanced with the sweetness and the slightly bitter finish. Its complexity encapsulates the passage of time.