

BODEGAS  
**TORO ALBALÁ**  
DESDE 1922

**SOLD OUT**



DON  
**PX**

**1946**

CONVENTO SELECCIÓN

Valued for being rare, deep and very sweet, elaborated with 100% Pedro Ximénez raised grape clusters. The origin of this exceptional wine is the result of Antonio Sánchez's personal choice and decision over the bottling's most favourable time. It's an authentic gem of our winery, distinguished with 100 Robert Parker points, the first sweet wine to receive this recognition.

"Convento Selección" are wines that have aged for generations in amontillado butts 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."

**D.O.P. Montilla-Moriles.**

**WINE PAIRING**

A wine for gatherings, great after meals, accompanied by chocolate and intense mocha coffee, or fine bakery.

VINTAGE	GRADE	CAPACITY	SERVICE T°
1946	17% vol	75 cl	12-14°

**TRIAL TASTING**

Dark mahogany tonality with copper reflections and slow movement in glass. High intensity. Notes of raisining (dates, dried figs and raisins), cinnamon, candied orange, spices like clove and anise, in addition to some other confectionery smells. Sweet and dense entry, with mild acidity and a light bitter touch. It's a round wine, with no rough edges, and of lingering finish.