

BODEGAS TORO ALBALÁ

DESDE 1922



DON PX CENTENARIO

The Centenario wines convey the character and spirit of the winery. They're the result of Antonio Sánchez and each of the workers' efforts and care for years.

Both the Amontillado and the Pedro Ximénez are wines selected by Antonio Sánchez decades ago, with a very special purpose, to share them during Holy Week with his friends and family. They were only opened on those dates, the rest of the year they wouldn't allow anyone to touch them. Today, Antonio has decided it's time to share them with the rest of the world.

The Palo Cortado is a selected butt from the many that we have in the cellar as a result of the desire for collecting. This wine has been chosen because it has all the characteristics of a good palo cortado and reflects the character of Toro Albalá. We have bred palo cortado for decades, but it was not until relatively recently, when we began to market it.

D.O.P.: Montilla-Moriles.

WINE TYPE: Raisined grape sweet wine.

GRAPE VARIETY: Pedro Ximénez.

BOTTLES PRODUCED: 521 Bottles.

TRIAL TASTING

Jet black colour, very high layer, and great density, with very vivid amber reflections on the sides which stain the glass. Firstly, aromas of coffee, tobacco leaves, liquorice, toasted and dark chocolate appear, product of its long ageing. Candied orange, dried figs, raisins and baked apple aromas also appear. Very long wine, silky pass and very well-balanced acidity with the sweetness and the final bitter touch, the result of the pass of time.

CRIANZA	ALCOHOL LVL	CAPACITY	SERVICE T°
Oxidative, static	17.5% Vol	75 cl	12-14°

WINE PAIRING

Ideal to taste alone, also to accompany intense cheeses, foie, desserts such as chocolate and ice cream.