TORO ALBALÁ

DESDE 1922

SOLD OUT





1955

The origin of this exceptional wine is the result of Antonio Sánchez's personal choice and decision over the bottling's most favourable time. Valued for being rare, deep and very sweet, elaborated with 100% Pedro Ximénez raisined grape clusters. An authentic treasure distinguished with 98 Robert Parker points and the silver medal in the Vinalies Internationals.

"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 unmatchable 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.

 VINTAGE
 GRADE
 CAPACITY
 SERVICE T°

 1955
 16,5% vol
 20 cl
 12-14°

WINE PAIRING

Combines wonderfully with mocha coffee, fine bakery, chocolate desserts, mint, liquorice, and even gorgonzola cheese.

TRIAL TASTING

Jet black, slow movement in glass that leaves beautiful, iodized tones. High intensity and aromatic complexity. Aromas of fig bread, chocolate and coffee, together with cinnamon and spices smells, accompanied by toasted, smoked, balsamic and fresh herbaceous notes and a remarkable citric touch of orange peel and candied fruit. Mouth-filling and dense entry. The sweetness is hidden by the acidity's freshness and an elegant bitterness which balances this wine's taste to perfection.