TORO ALBALÁ

DESDE 1922

SOLD OUT





Elaborated with 100% Pedro Ximénez raisined grape clusters. This wine proceeds from the old tradition which is still preserved today: to store at least one butt of the wine elaborated in special years, leaving it for a long, static ageing and waiting for the optimal bottling moment. This extraordinary Don PX Convento Selección 1958 is qualified with 98 Robert Parker points and awarded with the Grand Gold Mundus Vini.

"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.

WINE PAIRING

An extraordinary, sweet wine perfect for tasting on its own, together with game meat recipes or as a dessert, with chocolate and cheese.

VINTAGE	GRADE	CAPACITY	SERVICE T°
1958	17,5% vol	20 cl	12-14°

TRIAL TASTING

Pure black with iodized reflections. Slow movement that tints the glass with beautiful, iodized tones. Very intense, with memories of bitter orange marmalade, in addition to roasted coffee, balsamic, raisins, plums and dried peaches. Very sweet entry, accompanied by a light acidity and a pleasant bitterness that gives a fresh pass-through palate.