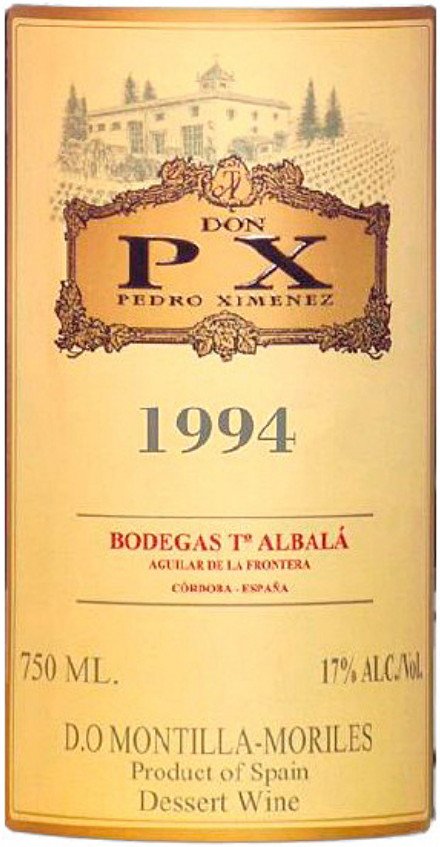
Toro Albalá
DON PX - 1994

REGION: SPAIN - ANDULUCIA



TORO ALBALÁ

Founded in 1844, this prestigious family estate is located in Aguilar de la Frontera in the P.O.D Montilla-Moriles zone. Antonio Sánchez, the third generation of the family, owns the estate today.
One of the largest Andalusian viticulture zones, the region is known for the production of Fino and the cultivation of Pedro Ximénez grape. There is a considerable presence of albariza soils.
In 1922, José María Toro Albalá moved to the current location in Aguilar's old power station, introducing updated technologies and establishing Toro Albalá as a leader in Montilla. Toro Albalá became the first Montilla producer to bottle Dessert Pedro Ximénez in 1970, a product historically sold in bulk to producers and shippers in D.O. Jerez-Xérès-Sherry for aging and blending.
Toro Albalá is recognized as one of the greatest producers of Vintage Don PX, the wines spend at least 20 years in

THE WINE

Vineyard Profile

Vineyards in the Sierra de Montilla and Moriles Altos zones of D.O. Montilla-Moriles.

- Soil: Chalky white Albariza
- Climate: Hot, dry summers

Harvest Notes

- Grapes harvested in mid-August
- Dried under the sun for 7 -9 high temperature days
- Pressed, sweet must fortified with neutral grape spirits and left to rest for 12 months in stainless steel tanks
- Aged in American oak butts for 27 years, topping with wine from the same vintage

Winemaker's Notes

Deep, rich color. Dried date, plum, peach and grape aromas with notes of orange peel. Scents of coffee, licorice, cinnamon and coffee emerge. Velvety sweetness complements the acidity and slight bitterness on the smooth palate.

Technical Information

- 100% Pedro Ximenez
- Alcohol: 17%

REVIEWS

Don PX – 1994

93 Points - jamessuckling.com, October, 2020

So much toffee and burnt sugar. Oyster and iodine. Like bitter liqueur. It's full-bodied and sweet, but not overpowering. Wonderful, sweet finish. d

GENERAL INFO

COUNTRY	SPAIN
REGION	ANDULUCIA
APPELLATION	D.O. Montilla-Moriles
PROPRIETORS	Antonio Sanchez Romero
FOUNDED	1844
WINEMAKER	Francisco Capote
ANNUAL PRODUCTION	8,333 9L cases sweet wine; 16,666 9L cases dry wine
FARMING (SUSTAINABLE, ORGANIC, BIODYNAMIC)	No chemicals are used, all vineyards are dry farmed.