

Don P.X. Convento 1964 Toro Albalá - 75 cl.



Convent and Ginés de Liaban are the names of the two toplines at Toro Albalá. As high-quality as the best Boal Madeiras! Ginés de Liaban was a former soldier who died in the vineyards whose body was found on the estate.



Vinification

More than 60 years of ageing in vats. Just after harvesting, the grapes are dried on mats until they are raisins. Then these are pressed so as to obtain a very sweet nectar, with a sugar content so high that it cannot ferment completely.



Storage potential

Ageing potential: unlimited. Like a Vintage Madeira. Once the bottle is opened, the wine will keep at least one year.



To serve

Serve cool (8°C) in a large glass so as to enjoy the aromatic complexity.



Trial analysis

Deep brown, nearly black colour. Oily texture. A very complex mix of aromas; on the palate, a concentrated but elegant wine, thanks to a refined, almost imperceptible acidity. Very long finish. This wine will be the ideal companion for desserts with chocolate, nuts, caramel and dried fruit. It reminds us of the Gran Reserva 1982, but it is even more complex. WA 98/100.



Wine style:

Oxidative ageing (sweet)



Assembly

Pedro Ximénez (100%)



Region:

Andalucía



Appellation:

D.O. Montilla-Moriles



Wine estate:

Toro Albalá



Biological

Description domain

Time in a bottle. La Buena Vida has one of the largest collections of these great dessert wines in the world.