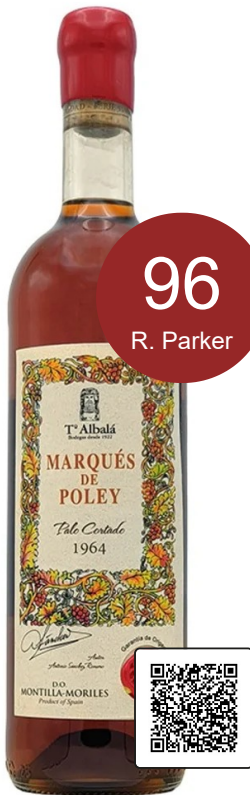


## Don P.X. Palo Cortado Marqués de Poley 1964 Toro Albalá - 75 cl.



PX for Pedro Ximénez, Spanish for Pieter Siemens, who is said to have brought this grape from the Rhine valley to Andalusia in the 15th century, The Don PX is the perfect example of the sweetness of this grape. The Marqués de Poley series comes from another bodega bought by Toro Albalá. No blending. Owing to their exceptional quality, the wines from the old casks are all bottled separately.



### Vinification

30 years of ageing in casks. After ye harvest, the grapes are dried on mats until they are raisins; then they are pressed so as to obtain a very sweet nectar, with so much sugar that it can't fully ferment. So once it has reached 1% of alcohol, 17% alcohol is added.



### Storage potential

Infinite ageing potential, like a Vintage Madeira.  
Once opened, it keeps at least for one year.



### To serve

Serve at 8°C, in a large glass so to fully enjoy its aromatic richness.



### Trial analysis

Deep brown colour, almost black. Oily consistence. Very complex aromatic pallet on the nose; direct on the palate, well-structured but elegant thanks to a refined, very discreet acidity. Impressively long finish. A perfect match for desserts with chocolate, nuts ou toffee. This wine reminds us of the Grand Reserva 1982, but it shows even more complexity and depth.



### Wine style:

Oxidative ageing (strong)



### Assembly

Pedro Ximénez (100%)



### Region:

Andalucía



### Appellation:

D.O. Montilla-Moriles



### Wine estate:

Toro Albalá

Description domain

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



Biological