

DON PX COSECHA – TORO ALBALÁ

Montilla-Moriles



APPELLATION: Montilla-Moriles

BLEND: Pedro Ximénez

WINEMAKER: Antonio Sánchez

VINEYARD: _____

Toro Albalá winery is situated in Montilla-Moriles in the gentle hills south of Cordoba. Like neighbouring Jerez soils are white chalky albarizas, the high humidity levels in these soils is beneficial given the dry summers. The climate is relatively harsh with summer temperatures reaching 45 °C, but the Pedro Ximénez vine thrives under these conditions. Around 30% of their grapes come from their own vineyards, and 70% from partner growers in the Moriles Altos district.

VITICULTURE: _____

The vines are trained in the traditional “vara y pulgar” system.

WINEMAKING: _____

The base wine is produced from select Pedro Ximénez grapes, which are dried in the sun before pressing. They ferment with indigenous yeasts to 6-7° alcohol before being fortified with wine spirit to 17%. The wines are then aged for two years in stainless steel tanks. Bottled without fining nor filtration and without any SO2 added.



WEBSITE: <http://toroalbala.com/en/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Luscious with notes of golden raisins and dates.