

Bonafide™

WINE ESTATES

Toro Albalá Cream PX

Bodegas Toro Albalá

Aguilar de la Frontera – D.O. Montilla-Moriles

THE WINERY

Founded in 1844, occupying Aguilar de la Frontera's former power station in 1922. In 1970 Toro Albalá was the first Montilla producer to commercialize bottled dessert Pedro Ximénez and remains the world's only specialist in 100% Vintage PX. Impeccable and authentic Fino, Amontillado and Oloroso containing only the natural alcohol from fermentation are produced by the classic solera method.

THE WINE

A new concept in Cream, only possible from Toro Albalá! The ten-year-old Oloroso (Oloroso Viejo) is judiciously enriched with old Don PX Gran Reserva to create a complex, refined, palate-caressing wine that never tires. Cream PX makes an extraordinarily delightful companion to a wide range of deserts.

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Pedro Ximénez

Vineyards: Pedro Ximénez vines planted in chalky-white albariza soils are wire-trained and provide fresher fruit with brighter acids for the production of impeccably clean, complex and smooth wines.

Winemaking: The ten-year-old Oloroso (Oloroso Viejo) contains only natural alcohol from fermentation which is then judiciously enriched with old Don PX Gran Reserva.

Production: Solera production

Alcohol: 17%



Classical Wines

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