



Toro Albalá
Bodegas desde 1922



Bodegas Toro Albalá, Don PX Convento Selección 1946 (WA 100) voted Best Spanish Wine in China by Bettane & Dessauve!

Bodegas Toro Albalá is the only true specialist of vintage Pedro Ximénez in the world. In addition to their highly sought-after sweet wines, Toro Albalá also produces impeccably made vintage Amontillados and non-fortified Finos produced with the criaderas-solera system. Once opened, even after several years, the sweet wines of Toro Albalá retain their full character – as if they were opened yesterday! Just make sure to put the cork back into the bottle to prevent evaporation.

For order and enquiries, please contact us at **3154 9570** or Wechat/Whatsapp at **6481 0000** or email to info@wineworld.com.hk. Please go to www.wineworld.com.hk for our full wine list.

PX Convento Selección 1946 (WA 100)

(individual wooden case)



Grape Variety: 100% Pedro-Ximénez
Bottled: September 2011
Aging in Cask: 65 Years in American Oak
Alcohol: 17.0%
Production: 13,200 x 75cl bottles

Wine Advocate 100 points – *“The 1946 Don Px Convento Selección produced with Pedro Ximenez grapes dehydrated under the sun at the time of the Second World War, was only bottled in September 2011. This is an extreme wine, my first descriptor was ultra-mega-super concentrated. It is unbelievably powerful, both in the nose and the palate, full of umami, with sweet cinnamon, Christmas cake, camphor, petrol, lemongrass, Belgian chocolate and butter. Incredibly complex and rich, sweet, balanced and smooth in the palate, it is both very sweet and somehow salty, and with time it develops a black olive note...These wines are kept for generations and offered in very small quantities, but it’s amazing that you can still buy and drink something so old, and I’m even tempted to say that it might represent good value for what it is. A real tour de force sweet wine. Drink it if you ever have the privilege to do so from 2013-2060.”*

Special : \$1,980 /btl (very limited, first come first serve)



Limited Edition Mixed Three-Pack

****Only 200 cases were produced, with 20 cases allocated for Hong Kong.**

This limited edition mixed three-pack consists of one bottle each of:

- Marqués De Poley Amontillado Selección 1951 (WA 95)
- Don PX Convento Selección 1955 (WA 98)
- Don PX Selección 1965 (WA 97)

Special : \$4,300 /mixed 3-pack set



Limited Edition Mixed Six-Pack

****Only 200 cases were produced, with 15 cases allocated for Hong Kong. This case includes the exclusive release of Don PX Convento Selección, which is only available in this mixed case.**

This limited edition mixed six-pack consists of one bottle each of:

- Marqués De Poley Amontillado Selección 1951 (WA 95)
- Don PX Convento Selección 1929 (WA 95)
- Don PX Convento Selección 1931
- Don PX Convento Selección 1955 (WA 98)
- Don PX Selección 1965 (WA 97)
- Don PX Gran Reserva 1986 (WA 92)

Special : \$10,800 / mixed 6-pack set

Toro Albalá	Vintage	Format	WA	12 btl	6 btl	VIP
Electrico Fino Del Lager - Biological ageing for 10 years under a veil of yeast, also known as 'flor'	NV	50cl	87	\$88	-	\$98
Oloroso Viejo - Oloroso is the result of oxidative ageing in American oak casks for 15 years	NV	50cl	-	\$115	-	\$125
Cream Pedro Ximenez - The wine follows ageing in American oak casks for 10 years. Sistema solera y criadera	NV	50cl	-	\$122	-	\$132
Electrico Fino En Rama En Bombilla 3 Fases - Biological ageing for 5 years under a veil of yeast, also known as 'flor'.	NV	75cl	-	-	-	\$193
Amontillado Viejisimo Solera 1922 - around 35 years old, from a solera started in 1922	NV	50cl	90	\$198	-	\$208
Amontillado Seleccion - Aged for 60 years in oak barrel, bottled in 2011	1951	75cl	95	-	-	\$1,280
Amontillado Convento Seleccion (Individual wooden case) - Aged for 38 years in oak barrel, bottled in 2009	1971	75cl	94	-	-	\$1,280
Don PX Convento Selección (Individual wooden case) - Aged for 85 years in American oak barrel, bottled in 2014		75cl		-	\$1,700	\$1,830
	1929	1.5L	98	-	-	\$3,870
		3L		-	-	\$9,130
		6L		-	-	\$20,700
Don PX Convento Selección - made from the first harvest after World War II & bottled in 2011. A vintage wine that received 100 points from Robert Parker - Aged for 65 years in American oak barrel, bottled in 2011	1946	75cl	100	-	-	\$1,980
Don PX Selección - Aged for 62 years in American oak barrel, bottled in 2011	1949	75cl	97	-	\$1,480	\$1,540
				-	\$1,480	\$1,540
Don PX Convento Selección - Aged for 59 years in American oak barrel, bottled in 2014	1955	1.5L	95	-	-	\$3,340
		3L		-	-	\$8,080
		6L		-	-	\$17,500
Don PX Seleccion - Aged for 49 years in American oak barrels, bottled in 2011	1962	75cl	95	-	\$1,180	\$1,280

		75cl		-	\$1,180	\$1,280
Don PX Selección		1.5L		-	-	\$2,800
- Aged for 49 years in American oak barrels, bottled in 2014	1965	3L	97	-	-	\$6,500
		6L		-	-	\$13,830
Don PX Selección		75cl		-	\$1,180	\$1,280
- Aged in American oak barrels	1969					
Don PX Gines Liebana		75cl		-	\$1,180	\$1,280
	1976					
Don PX Gran Reserva		75cl	91	\$298	-	\$318
- Aged for 29 years in American oak barrel, bottled in 2012	1983					
Don PX Gran Reserva		75cl	92	\$298	-	\$318
- Aged for 28 years in American oak barrels	1986					
Don PX		75cl	88	\$198	-	\$208
- Harvested and selected grapes are spread in mats and follow sun-drying process to become raisins.	2010					
Don PX		75cl	-	\$198	-	\$208
- Harvested and selected grapes are spread in mats and follow sun-drying process to become raisins.	2012					
Limited Edition Mixed Six-Pack (only 200 cases produced) **, 1 btl each of:						
- Marqués De Poley Amontillado Selección 1951						
- Don PX Convento Selección 1929						
- Don PX Convento Selección 1931 (exclusive release for mixed case only)	Mix	75cl	-	-	-	\$10,800
- Don PX Convento Selección 1955						
- Don PX Selección 1965						
- Don PX Gran Reserva 1986						
Limited Edition Mixed Three-Pack (only 200 cases produced) **, 1 btl each of:						
- Marqués De Poley Amontillado Selección 1951	Mix	75cl	-	-	-	\$4,300
- Don PX Convento Selección 1955						
- Don PX Selección 1965						



Marqués De Poley Amontillado Viejisimo Solera 1922 (WA 90) (500ml)

Grape Variety: 100% Pedro-Ximénez
 Bottled: Annually
 Aging in Cask: Solera, Min. 35 years
 Alcohol: 21.0%
 Production: 15,000 bottles

Wine Advocate 90 points - "The NV Amontillado Viejisimo Solera 1922 Marques De Poley, produced from Pedro Ximenez grapes aged in a solera of old American oak barrels under flor and later put through oxidative aging. It wears a medium amber color with green edges denoting old age (around 35 years) and a creamy nose of sweet hazelnuts, spices and a touch of smoke. Medium-bodied, with lively acidity and pungent flavors, it ends with an intense, bitter finish. Drink 2013-2016."

Special : \$208 /btl or \$2,376 / 12 btls (\$198)



Don PX Convento Selección 1929 (RP 95)

(individual wooden case)

Grape Variety: 100% Pedro-Ximénez
Bottled: November 2014
Aging in Cask: 85 Years in Amercian Oak
Alcohol: 18.0%
Production: 6,200 bottles

Wine Advocate 95 points - "Older is not necessarily better. The extreme 1929 Don PX Convento Selección is a thick, dense and unusual, rare sweet beast. It is very dark with a green border, dense, oily and serious full-bodied palate with the profile of a PX from Jerez. With 500 grams of residual sugar per liter, it is a little monolithic, a little heavy and not so easy to drink. Still it is an impressive, very sweet wine that is really unique. 6,200 bottles were filled in September 2014."

Special : \$1,830 /btl or \$10,200 / 6 btls (\$1,700)
\$3,870 Magnum (1.5L)
\$9,130 Jeroboam (3L)
\$20,700 Imperial (6L)



Electrico Fino En Rama En Bombilla 3 Fases

Grape Variety: 100% Pedro-Ximénez
Bottled: May 2015
Aging in Cask: 5 Years
Alcohol: 15%

Pedro Ximénez is usually associated with intensely sweet dessert wines but Toro Albalá also produces outstanding dry Finos, Olorosos and Amontillados. With this Fino Eléctrico En Rama, Toro Albalá follows the trend of 'En Rama' bottlings, presenting their wines with minimal filtration. It is matured for around 5 years in a Solera.

Special : \$132 /btl

In its early days, starting from 1844, Bodegas Toro Albalá was mostly focused on the production of Fino-styled wines, but with the arrival of José Maria Toro Albalá in 1922, this all changed. With a reputation for being somewhat unconventional, José's first order of business was to restore the former electric power station of Aguilar de la Frontera, and transform the 14,000m² power plant into a winery and cellar; Amongst others, José Maria also developed Toro Albalá's now famous wooden labels, as well as his own patented invention called 'Trapped Air', a novel approach to the problem of conserving wine in perfect condition. Toro Albalá's current owner, Antonio Sánchez Romero, has invested heavily in the latest technologies to ensure maximum control at every stage of the winemaking and ageing process. Today, bodegas Toro Albalá offers a unique combination of excellent raw materials, modern technology, and respect for the traditional Montilla-Moriles methods and styles, and above all a serious commitment to making the world's finest sweet wines.

All wines subject to final confirmation and on first come first serve basis. Stock is limited. Promotion offers last until Apr 25, 2016