



**One evening.
One chance to taste altogether
350+ years old of Spain's most unique wines.**

"An extraordinary wine of profound and complex character displaying all the attributes expected of a classic wine of its variety."

Robert Parker Jr.'s on Toro Albala,

the leading Montilles-Moriles specializing in Pedro Ximenez

A long-time favourite among WineWorld wine loving clients, Toro Albala is no stranger to those who have bought from us ultra rare back vintage stock of Pedro Ximenez dessert-styled wines from this reputable producer from Montilla Moriles in the south of Spain. If you have yet to taste and explore the amazing and very unique array of wines from this part of the world, let us give you 3 reasons why you should add tasting Toro Albala wines to your bucket list.

What makes Toro Albala one-of-a-kind?

1. The 174-year-old Toro Albalá is arguably the best producer of Pedro Ximenez in the world today with the finest vineyard holdings in Montilla and the oldest stocks.
2. Toro Albalá was the first Montilla producer to commercialize bottled, dessert-styled Pedro Ximénez (in 1970) and remains the world's only specialist in 100% vintage PX.
3. Toro Albalá owns significant vineyard acreage in Aguilar de la Frontera and Moriles; planted exclusively to Pedro Ximénez vines that are planted in the chalky albariza soils.

**Want to taste ultra rare Toro Albala wines going all the way
back to vintage 1931?**

Grab your chance on May 25th.

ABOUT TORO ALBALÁ

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 solera system.



Exclusive Wine Dinner with Legendary Pedro Ximenez

25th May, 2018 | 19:30 - 22:30 | LaVilla
G28 Tsim Sha Tsui Centre, 66 Mody Road, TST East, Kowloon, Hong Kong

MENU

Amontillado Viejisimo Marques De Poley Solera 1922

Brie & Thyme Croquette espelette pepper

Amontillado Convento Seleccion 1971

Tourteau crab citrus & chives froth, avocado espuma, oscietra caviar

Palo Cortado Seleccion Marques De Poley 1964 / Don Px Seleccion 1949

Surf n' Turf

30 Days dry aged F1 Tomahawk golden roasted garlic, horseradish

Chorizo seasoned scallops & king prawn brochette

Don Px Convento Seleccion 1931

Cheese Tartine with Shropshire Crottin de Chavignol & Manchego, Fig Jam

Don Px Gran Reserva 1987

Dark chocolate fondant Madagascar Vanilla ice cream

Price: \$1,380 per person +10% service charge

***Limited seats. First-come-first-served.**

RSVP Tel: 3154 9570 | WhatsApp: 6481 0000 | Email: cs@wineworld.com.hk

Can't make it to our dinner?

Bring these back vintages home.



Toro Albala Don PX Converto Seleccion 1931

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

Aging: 85 Years in American Oak

Closure: Natural Cork

Style: Sweet Fortified Single Vintage

Alcohol: 17 %

Wine Advocate 98 points: "The border is amber, with green tints that denote very old age. Such old age provides an array of unusual aromas and flavors, including iodine and salt that compensate the sweetness (403 grams) and even the alcohol (18%). It's terribly balsamic, with notes of dry herbs and spices, cigar ash, carob beans (algarrobas), incense and noble woods. The palate is very, very sweet and concentrated, unctuous, dense, with a chewy texture. This goes beyond a glass of wine, a drop of it is like having a piece of cake. I don't think this reaches the complexity and depth of the 1946, which remains the benchmark for these old sweet PX, but it's truly terrific! 9,650 bottles were filled in June 2015."

\$2,480 / btl

[Buy Now](#)



Toro Albala Don PX Seleccion 1949

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

Aging: 62 Years in American Oak

Closure: Natural Cork

Style: Sweet Fortified Single Vintage

Alcohol: 19 %

Wine Advocate 97 points: "The 1949 Don PX Reserva Especial differs from the other old wines from the winery as it is less dark, it even has a (very dark) translucent tone compared with the others, maybe because it has 2% more alcohol. It feels incredibly elegant and balanced, fresher in comparison than the beasts from 1962 and 1946, medicinal, full of spicy notes of cinnamon, cloves, a touch of ash, and the smell of an antique shop. The palate is fluid, sweet and fresh. Putting a drinking window to these wines feels a bit silly. You should drink it whenever you have the occasion. Drink 2013-2040."

\$2,080 / btl

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Toro Albala Palo Cortado Selección Marques de Poley 1964

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

Aging: 53 Years in American Oak

Closure: Natural Cork, Wax Seal

Style: Dry Fortified Single Vintage

Alcohol: 22%

Wine Advocate 94-96 points: "The 1964 Palo Cortado Marqués de Poley Selección was aged in a solera system of which 50 botas remain. It's a very old fortified wine produced with Pedro Ximénez grapes, aged in well-seasoned American oak barrels. It is full-bodied, which hints at an Oloroso origin, and has the aromas of a very old wine with rusty nail, saltpeter, low tide, phosphor and matchstick notes with a volatile twist. Wines like this are not meant to be consumed by the general public (the price already prevents that) as their style is not easy to appreciate and might seem aggressive to some. There are 24,000 liters of this wine, and the plan is

to bottle it in 375-milliliter bottles."

\$1,120 / btl

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Toro Albala Amontillado Convento Seleccion 1971

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

Aging: 38 Years in American Oak

Closure: Natural Cork, Wax Seal

Style: Dry Fortified Single Vintage

Alcohol: 21%

Like any true Amontillado, this wine started its life as a Fino but after which the floor is allowed to die off slowly, and the exposure to oxygen transforms it into an Amontillado. In exceptional vintages, the wine is kept in single barrel to be released as a single-vintage wine.

\$1,890 / btl

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Toro Albala Don PX Gran Reserva 1987

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

Aging: 28 Years in American Oak

Closure: Natural Cork

Style: Sweet Fortified Single Vintage

Alcohol: 16.5%

Wine Advocate 94 points: "Each year they select a number of single vintage, sweet PX wines to be bottled, the first of which (besides the young wine) is the 1987 Don Px Gran Reserva in 2016 - a wine aged in American oak casks for some 28 years. These wines are almost indestructible, so the drinking windows are mostly academic. This showcases the classical aromas and palate of an old PX from Montilla, strong notes of dark chocolate, dried figs and plums, raisins and sweet spices; the dense, thick and persistent palate where the 380 grams of unfermented sugar are not noticeable, as they are balanced by good acidity that also gets concentrated by age. This is probably the densest of all the wines I tasted today, and there is a distinct, perfumed, almost floral note here (is it violet pastille?), which makes it extremely attractive. It's also the most drinkable of all these old vintages, very balanced within its sweet profile, with marked flavors (also licorice and black olives) that stay in your mouth for one minute. Exotic and exuberant. This is incredibly young and lively, and very good value for the age and quality it delivers. 52,000 liters bottled in 750- and 375-milliliter bottles."

\$340 / btl

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Toro Albala Amontillado Viejisimo Solera 1922

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

Aging: 35 Years in Solera in American Oak

Closure: Natural Cork

Style: Dry Fortified Solera

Alcohol: 21%

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."

\$225 / btl
\$218 / 6 btls

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Toro Albala Mixed Case of 6 (1929, 1931, 1951, 1955, 1965, 1986)

Region: Andalucia

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximenez

This limited edition mixed six-pack with a hand-crafted wooden box of one bottle each of:

1 x Don PX Convento Selección 1929 (WA 95)

1 x Don PX Convento Selección 1931 (WA 98)

1 x Don PX Convento Selección 1955 (WA 98)

1 x Don PX Selección 1965 (WA 97)

1 x Amontillado Selección 1951 (WA 95)

1 x Don PX Gran Reserva 1986 (WA 82)

\$11,300 / case of 6 btls

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Wine	Vintage	Score	Packing	Price (HKD)
Toro Albala Don PX Converto Seleccion (Wooden case)	1931	WA 98	750ml	\$2,480 / btl
Toro Albala Don PX Seleccion *(Limited Allocation)	1949	WA 97	750ml	(\$2,080 / btl)
Toro Albala Palo Cortado Seleccion Marques de Poley	1964	WA 94 - 96	750ml	\$1,120 / btl
Toro Albala Amontillado Convento Seleccion (Wooden case)	1971	NA	750ml	\$1,890 / btl
Toro Albala Don PX Gran Reserva	1987	WA 93	750ml	\$340 / btl
Toro Albala Amontillado Viejisimo Solera 1922	NV	WA 90	750ml	\$225 / btl \$218 / 6 btls
Toro Albala Mixed Case of 6 (1929, 1931, 1951, 1955, 1965, 1986)	SET	NA	6 x 750ml	\$1,1300 / case of 6

Offer valid until 31 May 2018 and while stock lasts. Free delivery for order > HK\$3,000. Order subject to final confirmation. Please feel free to contact us anytime if you need any wine service and investment advice.



Self pickup available at WineWorld Retail Showroom
 1/F, Le Pinnacle, Block 3, Connaught Garden, 155 Connaught Road West, Western District (5 minutes walk from Sai Yin Pun MTR station Exit B3).