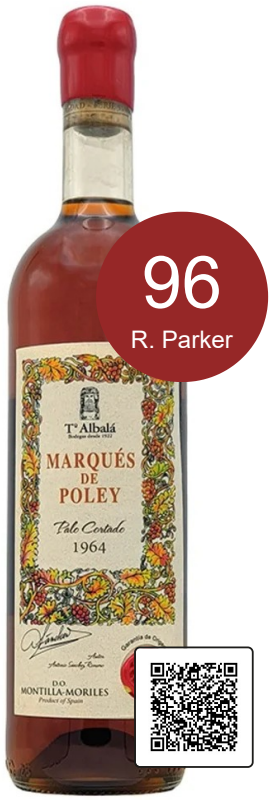
La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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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

Biological

Description domain

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