La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Don P.X. 2003
Toro Albalá - 37,5 cl.



P.X. is the abbreviation for Pedro Ximenez = Pieter Siemens; vines left by him in the 15th century in Andalucia were named after him. The Don PX is an example of how far one can go in residual sugar content with this grape.

Vinification
Barrel aging of 30 years. The grapes are laid out to dry on mats for several weeks after harvest, losing water and gaining sugars. After a pressing (idem as olive oil), alcoholic fermentation starts which is stopped by adding pure wine alcohol. Mutated Spanish wine.

Storage potential
Infinitely long shelf life, like Vintage Madera. Also after opening the bottle, the wine can be kept open for over a year, best in a cool place.

To serve
cool (8°).

Trial analysis
Deep brown, black in color, with an oily consistency. The bouquet folds open as it goes along and is a school of scents in itself. Scents and flavors of cocoa, dried fruits, caramel, coffee, citrus ... Open, accessible and direct in flavor. The strong concentration yet manages to refine in structure through the subtle fine structure of acids that is almost imperceptible. The complex aromas find their extension on the palate with an impressively long finish. A winter residual sweet Spanish wine to go with hearty desserts, chocolate type, nuts, caramel and dried fruits.

Wine style:
Oxidative ageing (sweet)

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.