



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

	<h3>Don PX Convento Selección 1946</h3>	<p>Country: Spain</p>
	<p>(individual wooden case)</p>	<p>Region: Andalucía</p>
	<p><b>Wine Advocate 100 points</b> – “The 1946 Don Px Convento Seleccion 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.”</p>	<p>Appellation: DO Montilla-Moriles</p>
		<p>Grape(s): 100% Pedro Ximénez</p>
		<p>Alcohol: 17.0%</p>
		<p>Residual Sugar: 295 g/L</p>
		<p>Acidity: 3.8 g/L</p>
		<p>Aging: 65 years in American oak</p>
		<p>Production: 13,200 Bottles</p>
	<p><b>750ml: \$2,080 /btl</b> <a href="#">BUY NOW</a></p>	
	<p><b>1.5L: \$5,000 /btl</b> <a href="#">BUY NOW</a></p>	

**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 Finos produced by

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.

All are in 750ml unless specified. For order and enquiries, please contact us at **3154 9570** or Wechat/Whatsapp at **6481 0000** or email to [info@wineworld.com.hk](mailto:info@wineworld.com.hk). Please go to [www.wineworld.com.hk](http://www.wineworld.com.hk) for our full wine list.

Toro Albala	Vintage	WA	Special
<b>Dry Sherry</b>			
Amontillado Convento Seleccion	1971	94	<b>\$1,380</b>
Amontillado Seleccion	1951	95	<b>\$1,380</b>
Electrico Fino En Rama En Bombilla 3 Fases	NV	-	<b>\$198 / \$183 (6btl)</b>
Marques De Poley Amontillado Viejisimo (500ml)	NV	-	<b>\$225 / \$218 (6btl)</b>
<b>Sweet Sherry</b>			
Dos Claveles PX Joven <b>New</b>	2015	-	<b>\$128 / \$118 (6btl)</b>
Don PX	2012	89	<b>\$250 / \$230 (6btl)</b>
Don PX Gran Reserva	1979	WS90	<b>\$700 / \$680 (6btl)</b>
Don PX Gran Reserva	1982	-	<b>\$610 / \$590 (6btl)</b>
Don PX Gran Reserva	1983	91	<b>\$500 / \$480 (6btl)</b>
Don PX Gran Reserva	1986	92	<b>\$395</b>
Don PX Gran Reserva	1987	94	<b>\$395 / \$375 (6btl)</b>
Don PX Vieja Cosecha	1973	95	<b>\$950</b>
Don PX Selección Gines Liebana	1976	-	<b>\$1,320</b>
Don PX Selección	1949	97	<b>\$1,850</b>
Don PX Seleccion	1962	95	<b>\$1,350</b>
Don PX Selección	1965	97	<b>\$1,350 (750ml) / \$2,700 (1.5L) / \$5,400 (3L) / \$10,800 (6L)</b>
Don PX Selección	1968	94	<b>\$1,320</b>
Don PX Selección	1969	-	<b>\$1,320</b>
Don PX Convento Selección	1929	95	<b>\$1,980 (750ml) / \$3,960 (1.5L) / \$9,100 (3L) / \$21,800 (6L)</b>
Don PX Convento Selección	1931	98	<b>\$2,200</b>

Don PX Convento Selección 1946 100 **\$2,080** (750ml) / **\$5,000** (1.5L)

Don PX Convento Selección 1955 98 **\$1,850** (750ml) / **\$3,700** (1.5L) / **\$7,400** (3L) / **\$14,800** (6L)

Mixed Case of 3 (1951, 1955, 1965) Mix - **\$4,750**

Mixed Case of 6 (1929, 1931, 1951, 1955, 1965, 1986) Mix - **\$10,800**



## Electrico Fino En Rama En Bombilla 3 Fases

“Not your usual Palomino-Fino, this Eléctrico Fino displays primary notes of apple cider and freshly baked, yeasty white bread. Further down, there are light metallic and mineral notes, as well as salted almonds. In the background there is also a light spiciness as well as some typical coastal smells like silty sand and seaweed; a faint note of liquorice root can be detected. Dry, medium-bodied with aromas of green apple and apricot, it evolves to a fairly zesty, slightly bitter citrus profile with salty notes. Fresh finish”

**\$198 /btl** | **\$183 /btl** (6 btls) [BUY NOW](#)

Country: Spain

Region: Andalucía

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Aging Potential: 2040

Alcohol: 15.0%

Residual Sugar: 0.0 g/L

Acidity: 3.5 g/L

Aging: 8-10 years under floor in American oak



## Marques De Poley Amontillado Viejisimo NV (500ml)

**Wine & Spirit Magazine** – “The soft texture of this Amontillado, along with a subtle sweetness, converts it into an approachable wine, seemingly easy to understand. With air, the complexity of its flavors appears, bringing in notes of green olives and salted nuts that contrast the caramelized finish. Not at all tiring, on the contrary, this invites another sip. For smoked trout.””

**\$225 /btl** | **\$218 /btl** (6 btls) [BUY NOW](#)

Country: Spain

Region: Andalucía

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Aging Potential: 2040

Alcohol: 21.0%

Residual Sugar: 0.0 g/L

Acidity: 7.4 g/L

Aging: 35 Years in Solera

Production: 15,000 Bottles



## Amontillado Convento Selección 1971

(individual wooden case)

**Wine Advocate 94 points** – “This is a wine that was sold some time ago, but some of it remains in the market (I bought some bottles!), so I opted for including it here just for reference. I'm talking about the 1971 Amontillado Viejísimo, a single-vintage Amontillado with strong balsamic aromas, varnish, tar, hazelnuts, some roasted, charred notes and slight chemical aromas; the roasted, charred notes develop more with time. The palate has some sweetness that makes it round and approachable before the slightly bittersweet finish.”

**\$1,380 /btl** [BUY NOW](#)

Country: Spain  
Region: Andalucía  
Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Aging Potential: 2040

Alcohol: 21.0%

Residual Sugar: 0.0 g/L

Acidity: 7.3 g/L

Bottled: June 2009

Aging: 38 Years in American Oak

Production: 975 Bottles



## Don PX Gran Reserva 1987

**Wine Advocate 94 points** –“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”

**\$395 /btl | \$375 /btl** (6 btls) [BUY NOW](#)

Country: Spain  
Region: Andalucía  
Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Aging Potential: 2040

Alcohol: 16.5%

Residual Sugar: 380 g/L

Acidity: 4.4 g/L

Bottled: Sep 2015

Aging: 28 Years in American Oak

Production: 39,000 Bottles



## Don PX Vieja Cosecha 1973

**Wine Advocate 95 points** – “The 1973 Don PX Selección is part of a new range of more accessible old wines, not as extreme as the Convento or Convento Selección ranges of extremely old wines. This is slightly lighter in the palate with a little less sugar, some 320 grams per liter. The vineyards that produced these grapes do not exist today; they were on very soft marls soils. The dehydrated grapes fermented between 3% and 9% and then the wine was fortified and today bottled at 17%. It's somehow reminiscent of the 1987, very perfumed and aromatic, a little exotic, with even some minty notes. There are 16,000 liters of this wine, which is available in bottles and magnums. The palate is very concentrated, round, with an oily texture that fills your mouth. This is more elegant, but at the same time it's not as fresh as the 1987.”

Country: Spain

Region: Andalucía

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Aging Potential: 2040

Alcohol: 17%

Residual Sugar: 406 g/L

Acidity: 3.4 g/L

Bottled: Jun 2015

Aging: 42 Years in American Oak

Production: 20,000 Bottles

**\$950 /btl** [BUY NOW](#)



## Don PX Selección 1965

(individual case)

**Wine Advocate 97 points** –“Small lots of old vintages are released following no apparent logic, like this 1965 Don PX Selección, which is produced with white Pedro Ximénez grapes but it's black rather than white, bottled in June 2014 with 290 grams of residual sugar. It has a nose of pure curry, aromas of an Indian restaurant, very balanced, not as sweet as others, in fact it's more bittersweet than sweet, combining the spices with bitter chocolate and with very good acidity that makes it relatively easy to drink. 9,600 bottles were filled.”

Country: Spain

Region: Andalucía

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Alcohol: 16.5%

Residual Sugar: 290 g/L

Bottled: Jun 2014

Production:

750ml: 4,200 Bottles

1.5L: 240 Bottles

3L: 60 Bottles

6L: 30 Bottles

**750ml: \$1,350 /btl** [BUY NOW](#)

**1.5L: \$2,700 /btl** [BUY NOW](#)

3L: **\$5,400 /btl** [BUY NOW](#)

6L: **\$10,800 /btl** [BUY NOW](#)



## Don PX Convento Selección 1955

(individual wooden case)

**Wine Advocate 98 points** –“The 1955 Don PX Convento Selección was bottled in September 2014 and it had been aged slowly in very old American oak barrels and getting thick and concentrated through evaporation. It's 320 grams of sugar are (partially) compensated by 6.5 grams of acidity. It has a nose and palate of chocolate-covered candied orange, spices, molasses. I'd say the dominant aromas in the nose are dark chocolate. It's very dense, developing notes of very concentrated licorice and balsamic, mint, camphor and evolving notes of petrol with time. Complex, rare and unique.”

750ml: **\$1,850 /btl** [BUY NOW](#)

1.5L: **\$3,700 /btl** [BUY NOW](#)

3L: **\$7,400 /btl** [BUY NOW](#)

6L: **\$14,800 /btl** [BUY NOW](#)

Country: Spain

Region: Andalucía

Appellation: DO Montilla-Moriles

Grape(s): 100% Pedro Ximénez

Alcohol: 16.5%

Residual Sugar: 346 g/L

Acidity: 5.3 g/L

Bottled: Sep 2014

Aging: 59 Years in American Oak

Production:

750ml: 10,400 Bottles

1.5L: 240 Bottles

3L: 60 Bottles

6L: 30 Bottles



### 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)

**\$4,750 /mixed 3-pack set** **BUY NOW**



### Limited Edition Mixed Six-Pack

**\*\*Only 200 cases were produced, with 15 cases allocated for Hong Kong.**

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 (WA 98)
- Don PX Convento Selección 1955 (WA 98)
- Don PX Selección 1965 (WA 97)
- Don PX Gran Reserva 1986 (WA 92)

**\$10,800 / mixed 6-pack set** **BUY NOW**

All wines subject to final confirmation and on first come first serve basis. For order & enquiries, please contact us at (852) **3154 9570** or Wechat / Whatsapp at (852) **6481 0000** or email to [info@wineworld.com.hk](mailto:info@wineworld.com.hk).

Stock is limited. Payment within 2 days to secure the wine order. Free delivery for order > \$3,000. For orders below \$3,000, can arrange pick up at shop in Western District– located 4 minutes away from Sai Ying Pun MTR station. Promotion offer last until 23 Apr, 2017.

**Free delivery for order > \$3,000**