

Viña Albali Tempranillo



D.O. Valdepeñas Viña Albali Tempranillo

Inspired by the starry night, Félix Solís wanted to create a wine that captures the joyful and lively spirit of the Spaniards, reflected in the constellation of Albali, named after a star in the constellation of Cassiopeia.

For Viña Albali Tempranillo, the optimal combination of tannins and fruitiness is extracted, so that the natural flavor and aromas are preserved. It proves that fruitiness can also have a body.

Regionen

The name Valdepeñas originates from the eponymous city from antiquity, located in a sun-drenched river valley, dotted with small rock formations – Val de peñas (Valley of the Rocks). Located south of Castile-La Mancha in central Spain. The climate is dominated by extremes, with temperatures up to 40°C in summer and down to -10°C in winter. The future of this denomination of origin lies in the hands of the producers of Tempranillo grapes, who produce red wines that are well-suited for aging, from the classic Crianzas, Reservas and Gran Reservas.

TRAUBE
Tempranillo

STIL
Stillwein

ALKOHOLGEHALT
13 %

TRINKTEMPERATUR
Zwischen 15-18 °C

Verkostungsnotizen

The bouquet reminds of red berries, violets and light roast aromas with an intense flavor of dark fruits, like blackberries. On the palate, soft, with ripe tannins.

Speiseempfehlung

Soft and fruity, ideal for tapas and modern kitchen as well as accompaniment to all types of meat and mature cheese.

Technische Information

The grapes are carefully harvested and fermented at controlled temperature (22-24 °C) in tanks. The feeling of volume and sweet tannins is achieved through malolactic fermentation in American oak barrels as well as the subsequent ripening process of 2 months. This is a young wine, which is aged for a short time in oak barrels.

Aktuelle Auszeichnungen

GRAND GOLD

2023 Vinespaña: Viña Albali Tempranillo 2022