



D.O. Valdepeñas Casa Albali Crianza

Casa Albali Red is a wine elaborated with a selection of grapes from the best of the family Solís' own vineyards in Valdepeñas.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 °C in the summer and dropping to as low as -10 °C in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

VARIETY
Tempranillo

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served at 16-17°C

Tasting Notes

Deep and fresh aroma of new wood, long and complex with hints of spices and red fruits. Surprisingly light taste. A good balance of tannins. Creamy and persistent aftertaste.

Food Pairing

Perfect for grilled meat, game, Manchego cheese, etc.

Technical Information

Soft maceration with frequent pumping cycles to extract noble tannins, and keep fruity intensity. Temperature-controlled fermentation. This wine ages in American oak barrels for 6 months and for 2-3 years after bottling.

Awards

GOLD

2023 Mundus Vini Winter: Casa Albali Crianza 2019