

Casa Albali Rosé

D.O. Valdepeñas / Rosé



Casa Albali Rosé is a wine elaborated with selected grapes from the best vineyards of the family Solís in Valdepeñas.

🍷 GRAPE

Grenache

* STYLE

Still Wine

📍 REGION

Valdepeñas takes its name from the ancient city of the same name that lies in a sun-baked river valley dotted with small rocky formations – Val de peñas (Valley of Rocks). Located south of Castile-La Mancha in central Spain, it is almost completely encircled by the La Mancha Denominación de Origen (D.O.) and borders Andalusia to the south. The climate is extreme – temperatures reach 40 °C in summer and up to -10 °C in winter. The future of the D.O. lies with its red wines made from Tempranillo, which has the capacity to age well in crianzas, reserves and gran reserves.

🍷 TASTING NOTES

Light pink in colour, this wine has delicate aromas of red berry fruits with subtle hints of strawberry and cherry. These characters are reflected on the palate together with balanced acidity and soft minerality. The finish is elegant and persistent.

🍴 FOOD PAIRING

Perfect with seafood, such as grilled salty prawns as well as fish, pasta, salads and Asian food.

°C ALCOHOL CONTENT

12.5°

🍷 BEST SERVED

Between 10 -12° C

i TECHNICAL INFORMATION

Each step is carried out under strict quality measures. The best grenache grapes are selected and macerated for a number of hours to extract optimal varietal aromas. Fermentation takes place in stainless steel tanks between 14-16°C.