

# Castillo de Albai Rosé

D.O.C. Rioja / Rosé



Castillo de Albai Rosé is made from Garnache grapes. Granacha is the most prestigious variety in Rioja for producing rosé wines.

## GRAPE

100% Garnacha

## STYLE

Still wine

## REGION

Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.C.) regulations.

## TASTING NOTES

Strawberry pink in colour with aromas of strawberries and raspberries. This is a clean, franc and elegant rosé, lusciously fresh in the mouth with full fruit and good structure.

## FOOD PAIRING

An ideal companion to many pasta dishes, white meats, seafood and a pleasure with Salad Nicoise.

## ALCOHOL CONTENT

13°

## BEST SERVED

Between 9-11 ° C

## TECHNICAL INFORMATION

Only the best Garnacha grapes are selected for this wine. The grapes undergo controlled maceration for between 3 and 9 hours, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at a controlled temperature of 15-16 ° C.

## LATEST AWARDS

### GOLD

2013 Concours Grenaches du Monde: Castillo de Albai Rosé 2012