

Casa Albali Crianza

D.O. Valdepeñas / Red



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

GRAPE

Tempranillo

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

Deep and fresh aroma of new wood, long and complex with hints of spices and red fruit. Surprising light taste, good balance of tannins, creamy and persistent.

FOOD PAIRING

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

ALCOHOL CONTENT

13°

BEST SERVED

Best served at 16-17°C

TECHNICAL INFORMATION

Soft maceration with frequent pumpings cycles to extract nbole tannis, and keep fruity intensity. Temperature- controlled fermentation. Aging in American oak barrels for 6 months and around 2-3 years in bottle.