



D.O. Valdepeñas Viña Albali Rosé

Inspired by the starry clear night, Félix Solís wanted to create a wine that reflected the joyful and lively spirit of the Spaniards. He named this wine Albali, after a star in the constellation of Aquarius. This rosé wine is delicate and fresh like a young white wine, with the structure of a good red wine.

Regionen

The name Valdepeñas comes from the eponymous town 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, this region is almost completely enclosed by the production areas of the denomination of origin La Mancha D.O. and borders the south to Andalusia. The climate is dominated by extremes, with temperatures ranging from 40°C in summer to -10°C in winter. The future of this denomination of origin lies in the hands of the red wines produced from Tempranillo grapes, which are well suited for aging, from the magnificent Crianzas, Reservas and Gran Reservas.

TRAUBE
Tempranillo

STIL
Stillwein

ALKOHOLGEHALT
13 %

TRINKTEMPERATUR
**Am besten zwischen
10-12 °C**

Verkostungsnotizen

Characteristic rosé color. Light, clean, fresh and fruity. Original aromas of strawberries and fresh red fruits in the nose. Balanced and refreshing on the palate. Pure, long-lasting aftertaste.

Speiseempfehlung

Very good with sea fruits, fish dishes and soups.

Technische Information

The grapes are harvested in September mechanically from 25 to 30-year-old vines. Viña Albali Rosé is produced using the traditional rosé wine method. At every stage of the process, the latest technology is combined with a love for detail. The grapes undergo a controlled maceration, during which the skin remains in contact with the juice until the wine takes on its characteristic rosé color. Fermentation takes place at controlled temperatures between 14-16 °C to produce this powerful and fruity wine.