



D.O. Valdepeñas Viña Albali Rosé

Inspired by the starry night, Félix Solís wanted to create a wine that reflects 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 city from antiquity, which is 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. The climate is dominated by extremes, with temperatures up to 40°C in summer and down to -10°C in winter. The future of this denomination of origin lies in the hands of the Tempranillo grapes, which are used to produce wines that are suitable for aging, from the magnificent Crianzas, Reservas and Gran Reservas.

TRAUBE
Tempranillo

STIL
Stillwein

ALKOHOLGEHALT
12,5%

TRINKTEMPERATUR
Am besten zwischen 8-10°C

Verkostungsnotizen

Characteristic rosé color. Light, clean, fresh and fruity. Original aromas of strawberries and fresh red fruits in the nose. On the palate, it is balanced and refreshing. Clean, long-lasting finish.

Speiseempfehlung

Passes very well with seafood, 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 each stage of the process, the latest technology is used with love for detail. The grapes undergo a controlled maceration before fermentation, during which the skins remain in contact with the juice until the wine takes on the characteristic rosé color. Fermentation takes place at controlled temperatures between 14-16 °C, to produce this fresh and fruity wine.

Aktuelle Auszeichnungen

GRAN GOLD

2023 Vinespaña: Viña Albali Rosado Tempranillo 2022