

Viña Albali Garnacha Rosé



Technical Information

Each elaboration phase is carefully controlled. The best batches of Grenache are selected to macerate for a number of hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C.

Vino de la Tierra de Castilla Viña Albali Garnacha Rosé

This wine was inspired by the clear starry night skies in La Mancha. Félix Solís wanted to create a wine that would capture the pleasure-loving, life-affirming spirit of Spanish people. He named it Albali after the brightest star in Aquarius.



Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY
Grenache

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Serve between 8 and 10°C.

Tasting Notes

An attractive deep pink with aromas of strawberries, raspberries and cherries with faint hints of mandarin, this wine is refreshing with plenty of juicy fruit flavours on the palate.

Food Pairing

Goes with tapas including grilled prawns, pasta, salads and vegetable soups. It also works well with Chinese style rice and fried fish.