

Viña Albali Tempranillo

D.O. Valdepeñas / Red



Inspired by the clear, starry night sky, Félix Solís wanted to create a wine that would capture the pleasure-loving, life-affirming spirit of the Spanish people. He named it *Albali* after a star in the constellation of Aquarius.

Viña Albali Tempranillo is made by extracting the optimum amount of tannin and fruit from the grape in order to preserve the natural flavours and aromas. It proves that fruitiness can also have body.

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

The intensive bouquet evokes red berries, violets and light toast aromas with concentrated dark fruits such as blackcurrants. On the palate it is mellow with ripe tannins.

FOOD PAIRING

Smooth and fruity, this wine can be enjoyed with light tapas style foods and is suited to any type of meat and mature cheeses.

ALCOHOL CONTENT

13°

BEST SERVED

Best served between 15-18°C

TECHNICAL INFORMATION

Grapes are carefully selected and fermented in temperature controlled tanks between 22-24°C. The sensation of volume and sweet tannin is achieved by carrying out the malolactic fermentation in American oak barrels and continuing the ageing process for a period of 2 months. This is a young wine that remains in oak barrels for a short time.

ABOUT THIS WINE

"Viña Albali Tempranillo. Charming, fresh and juicy wine with red berries and violets. Easy to drink."

Decanter Magazine (UK)

"94 Excellent, Highly Recommended A medium pungent nose of cassis, violet, and cherry aromas. The fruit takes on a darker tone in the mouth with fresh blackberries and a green peppery note. Firm and a bit grainy in texture, the tongue is laden with a slight cinnamon spice." *Ultimate Wine Challenge 2015*

LATEST AWARDS

SEAL OF APPROVAL

2015 AWC Vienna Competition: Viña Albali Tempranillo 2014

BRONZE

2015 International Wine Guide: Viña Albali Tempranillo 2014

94 POINTS

2015 Ultimate Wine Challenge: Viña Albali Tempranillo 2014

COMMENDED

2015 International Wine Challenge: Viña Albali Tempranillo 2014

88 POINTS

2014 Ultimate Wine Challenge: Viña Albali Tempranillo 2012