



D.O. Valdepeñas

Viña Albali Fruchtig Lieblich

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.

The local Airén grape variety is, thanks to its resistance to heat, dry conditions and poor soils, the most widely planted grape variety in the world.



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 ranging from 40°C in summer to -10°C in winter. The future of this designation of origin lies in the hands of those who produce the red wines made from Tempranillo grapes, which are suitable for aging, from the magnificent Crianzas, Reservas and Gran Reservas.

TRAUBE

Verdejo und Sauvignon Blanc

STIL

Stillwein

ALKOHOLGEHALT

12 %

TRINKTEMPERATUR

Am besten kühl, zwischen 8-10 °C

Verkostungsnotizen

Light yellow lemon. Clean, fresh and fruity with herb aromas in the nose. The low alcohol content and the balance between sweetness and acidity create a harmony and a special delicacy, which is expressed on the palate above all by a light citrus flavor.

Speiseempfehlung

It goes particularly well with fish and seafood, especially with sardines and prawns, salads and even sweet desserts.

Technische Information

To produce this sweeter wine, the best grapes are selected. Thanks to modern winemaking techniques, this delicate wine is created. The fermentation is interrupted by cooling at the optimal time.