

D.O. Valdepeñas

Casa Albali Tempranillo-Shiraz

Casa Albali Tempranillo-Shiraz is a wine elaborated with a selection of grapes from the best of the family Solís' own vineyards in Valdepeñas.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
VEGANO

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.
.

VARIETY **Tempranillo and Shiraz**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 15-18ºC**

Tasting Notes

Deep ruby in colour with violet reflections. This wine has intense floral aromas with red berries and blueberries. A warm silky and ample palate with well-balanced and pleasing tannins.

Food Pairing

Perfect for light tapas including Serrano ham, cold cut rump or chorizo, paella, meat dishes with vegetables, or semi-cured Manchego cheese.

Technical Information

Each elaboration phase is carefully controlled. The best Tempranillo and Shiraz grape batches are selected and macerated separately to get the most out of each variety. Fermentation takes place in stainless steel tanks between 22-24ºC. Then, our experts assemble a coupage made of Tempranillo and Shiraz.

Awards



D.O. Valdepeñas

Casa Albali Airen Verdejo Sauvignon Blanc

Casa Albali Airen Verdejo Sauvignon Blanc is a wine elaborated with a selection of grapes from the best of the family Solís' own vineyards in Valdepeñas. 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.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
VEGANO

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

.

VARIETY **Airen, Verdejo and Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 7-9ºC**

Tasting Notes

This wine displays a brilliant lemon yellow colour with green reflections. A nose of intense aromas of exotic fruit and herbs, with citrus notes. Well balanced soft body that brings flavours of pineapple, pear and apple with a pleasing finish.

Food Pairing

The perfect company for starters like fresh cheese, salads and seafood, fried hake or hake in green sauce.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Airen, Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage out of Airen, Verdejo and Sauvignon Blanc.

Awards

GOLD
2023 Premios Baco: Casa Albali Airén Verdejo Sauvignon Blanc 2022



D.O. Valdepeñas

Casa Albali Grenache Rosé

Casa Albali Grenache Rosé is a wine elaborated with a selection of grapes from the best of the family Solís own vineyards in Valdepeñas.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
VEGANO

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.
.

VARIETY **Grenache**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 8 -10º C**

Tasting Notes

Clean and bright pink. Personal aromas of strawberry or raspberry with tangerine notes. A good balance of sweetness and acidity on the palate. Smooth and fruity taste with a long pleasant finish.

Food Pairing

Perfect to accompany tapas with boiled or grilled prawns and shrimps. Pasta or Mediterranean salads, cold soup or vegetable creams. The right complement for rice, squid or fried fish.

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 16ºC.

Awards