

D.O.Ca. Rioja

Castillo de Albai Tempranillo

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. Castillo de Albai Red is made from Tempranillo grapes that are carefully handpicked from the best vineyards in La Rioja.

VEGANO

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Cherry red with vibrant, violet highlights. The nose is intense with rich aromas of red berries and a hint of strawberry yogurt. Fresh and fruity with a long persistent finish.

Food Pairing

This wine is perfect with salads, pasta, rice and white meat dishes.

Technical Information

The carefully selected handpicked grapes are harvested at their optimum ripeness before embarking on a 10 day maceration process. Must is then fermented in stainless steel tanks at a controlled temperature (23- 24 ºC) for 10 to 12 days. This ensures the wine achieves its characteristic colour and maximum aromas aromatic expression.

Awards

GOLD

2026 Challenge International du Vin: Castillo de Albai Tempranillo 2025
2026 Vinalies International: Castillo de Albai Tempranillo 2025
2026 Mundus Vini: Castillo de Albai Tempranillo 2025
2026 Vinespaña: Castillo de Albai Tempranillo 2025



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Castillo de Albai Viura White

Castillo de Albai White is made from the Spanish traditional grape variety known as Macabeo in most of Spain and as Viura in Rioja, where it is by far the most commonly grown white wine grape. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

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VEGANO

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VARIETY **Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Between 8-10 ° C**

Tasting Notes

Bright straw yellow with touches of green. This wine has aromas of white flowers, ripe tangerines, orange peel and citrus fruits with a subtle hint of passion fruit. On the palate, the wine is clean and silky with an ample aftertaste.

Food Pairing

A good accompaniment to seafood, fish varieties such as cod in pil-pil sauce, or poultry cooked with vegetables.

Technical Information

Harvested at night in early september, cooler temperatures allow the grapes to retain their wonderful aromatic character. Run juice is left for 6 – 8 hours to macerate at a cool temperature to get the most out of its aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C for 18-20 days The wine making process includes careful handling at every stage. The result is a fresh and delicate wine.



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Castillo de Albai Tempranillo – Grenache Rosé

Castillo de Albai Rosé is made from Tempranillo and Grenache grapes. Grenache is the most prestigious variety for rosé wines in Rioja.

VEGANO

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VARIETY **Tempranillo and Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 9-11ºC**

Tasting Notes

Strawberry pink in colour with aromas fo ripe red berries. This is an elegant rosé, lusciously fresh in the mouth with full fruit and good structure.

Food Pairing

Recommended with all kind of fishes and seafood.

Technical Information

Only the best Tempranillo and Grenache grapes are selected for this wine. The grapes undergo controlled maceration for 3 to 9 hours, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at controlled temperature between 15 and 16º C.

Awards



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Castillo de Albai Crianza

Castillo de Albai Crianza is made exclusively from the Tempranillo grape variety. The grapes are carefully handpicked from small production vineyards from vines over 80 years-old. The result is a superb wine with ripe, red fruit aromas and hints of spices.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Vibrant ruby-red in colour in the nose it shows aromas of spices and ripe fruit with notes of fine wood. In the palate it is powerful, yet elegant and balanced. Long and intense finish that combines flavours of ripe fruit and wood.

Food Pairing

A perfect partner for all kinds of meat, cured cheeses and roasts.

Technical Information

The grapes are carefully selected and handpicked before they are put through a 10-day maceration process. The fermentation process is undertaken at a controlled temperature (25-28 ºC) for 8 to 12 days. Finally the wine is aged for 12 months in new American oak barrels, before resting quietly in bottles to ensure complete maturity.

Awards

GOLD
2026 Vinespaña: Castillo de Albai Crianza 2021
SILVER
2025 AWC Vienna: Castillo de Albai Crianza 2021
2025 Mundus Vini: Castillo de Albai Crianza 2021
2025 Concours Mondial de Bruxelles: Castillo de Albai Crianza 2021



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Castillo de Albai Reserva

Castillo de Albai Reserva is made exclusively from the best Tempranillo grapes handpicked from old vines. The result is a superb, elegant and well balanced wine.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 16-18ºC**

Tasting Notes

Deep cherry red in colour on the nose this wine displays aromas of candied fruits, cocoa and oak. Rounded, savoury well balanced and complex on the palate, with great harmony and a long finish.

Food Pairing

A perfect partner for all kinds of meat, cured cheeses and roasts.

Technical Information

The grapes are carefully selected and handpicked before embarking on the maceration process for 8 days to allow the skins to be in contact with must. Must is then fermented at a controlled temperature (26-29 ºC) for 8 to 12 days. This ensures that the wine acquires its characteristic colour and polished tannins. Finally the wine is aged for 18 months in new American oak barrels before resting quietly in bottles to ensure complete maturity for 18 months.

Awards

GOLD MEDAL

2026 VINESPAÑA: Castillo de Albai Reserva 2019

2025 China Wine & Spirits Awards (CWSA): Castillo de Albai Reserva 2018



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Castillo de Albai Gran Reserva

Castillo de Albai Gran Reserva is made exclusively from the best vines from selected vineyards in La Rioja Alta from old vines with small production.
During the harvest the clusters were carefully selected, destined to produce a Gran Reserva wine that combines structure and silky tannic character, with elegance and balance.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Best served between 16 and 18ºC.**

Tasting Notes

Deep cherry red in colour on the nose. This wine displays aromas of toasted wood, cocoa and sweeet pices balanced and elegant on the palate with a long pleasant finish.

Food Pairing

This Gran Reserva combines with numerous dishes specially with Castilian roast, all kind of meats, hearty soups and stews.

Technical Information

After harvesting by hand, the grapes are put into small stainless steel tanks. The must is then kept on skins for 2-3 days to extract the colour and tannins. It then begins alcoholic fermentation for 10 to 13 days at a temperature of 26-29ºC. before beginning the malolactic fermentation at 20ºC. The wine is then aged for 24 months in American oak barrels and a further 36 months in bottle.

Awards

GOLD
2026 Vinespaña: Castillo de Albai Gran Reserva 2018
2025 AWC Vienna – International Wine Challenge: Castillo de Albai Gran Reserva 2018