



## D.O. Valdepeñas Casa Albali Crianza

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

### 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 °C in the summer and dropping to as low as -10 °C 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**

STYLE  
**Still Wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Best served at 16-17°C**

### Tasting Notes

Deep and fresh aroma of new wood, long and complex with hints of spices and red fruits. Surprisingly light taste. A good balance of tannins. Creamy and persistent aftertaste.

### Food Pairing

Perfect for grilled meat, game, Manchego cheese, etc.

### Technical Information

Soft maceration with frequent pumping cycles to extract noble tannins, and keep fruity intensity. Temperature-controlled fermentation. This wine ages in American oak barrels for 6 months and for 2-3 years after bottling.

### Awards

**GOLD**

2023 Mundus Vini Winter: Casa Albali Crianza 2019