



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.



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

Airen, Verdejo and Sauvignon Blanc

STYLE

Still Wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Between 7-9°C

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