

D.O.Ca. Rioja

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.

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 **13.5%**	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