Vino de la Tierra de Castilla

Viña Albali Chardonnay

This wine was inspired by the Spanish starry skies. Félix Solís wanted to create a wine that would capture the pleasure-loving, life-affirming spirit of the Spanish people. He named it Albali after the brightest star in Aquarius.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY
Chardonnay

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Serve between 8ºC and 10ºC.

Tasting Notes

Pale yellow in colour with aromas of apple peach, fennel and tropical fruits. Soft on the palate with a fresh and sweet finish.

Food Pairing

The perfect accoompaniment to pasta dishes, sea food and soft cheeses.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. Fermentation takes place at 14-16ºC in stainless steel tanks for up to 12-15 days. It is followed by a short ageing period on lees to produce an elegant, fresh and fruity wine.