



D.O. Valdepeñas

## Viña Albali Tempranillo Selección

Viña Albali Tempranillo Selección is made from tempranillo grape variety. The grapes are selected from low-yielding vineyards.



### 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  
**Between 15 and 18°C.**

### Tasting Notes

With intense aromas of red fruits this is smooth and balanced with a pleasant finish.

### Food Pairing

Lentils or peas soups, roasted meat and potatoes rice, chorizo, ham, strong cheeses, etc..

## Technical Information

Grapes are macerated at cool temperatures to allow for the gentle extraction of sweet tannins and complex compounds, which encourages the production of a wine with an expressive character to compliment the red berry flavours typical of Tempranillo. Fermentation then takes places between 22 and 25 °C.

## Awards

### GOLD

2024 Challenge International du Vin: Viña Albali Tempranillo Selección 2023

2024 VINESPAÑA: Viña Albali Tempranillo Selección 2023

### SILVER

2024 Mundus Vini: Viña Albali Tempranillo Selección 2023