

Viña Albali Gran Selección

D.O. Valdepeñas / Red



Viña Albali Gran Selección is made from tempranillo grape variety. Grapes are chosen from vineyards with a production of 4,000 Kilograms per hectare. The harvest is carried out by hand, which means that all the bunches of grapes arrive intact at the winery in excellent conditions.

GRAPE

Tempranillo

STYLE

Still Wine

REGION

Valdepeñas takes its name from the ancient city of the same name that lies in a sun-baked river valley dotted with small rocky formations – Val de peñas (Valley of Rocks). Located south of Castile-La Mancha in central Spain, it is almost completely encircled by the La Mancha Denominación de Origen (D.O.) and borders Andalusia to the south. The climate is extreme – temperatures reach 40 °C in summer and up to -10 °C in winter. The future of the D.O. lies with its red wines made from Tempranillo, which has the capacity to age well in crianzas, reserves and gran reserves.

TASTING NOTES

Red ruby colour with purple reflections; aromas of fruit with balsamic hits; flavours of sweet fruit, very pleasant and very well balanced.

FOOD PAIRING

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

ALCOHOL CONTENT

13,5°

BEST SERVED

Between 15 y 18°C.

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 complement the red berry flavours typical of Tempranillo. Fermentation then takes place between 22 and 25 °C.

Viña Albali Gran Selección is aged in American oak barrels for 2-3 months, which provides body and structure to the wine. Malolactic fermentation also takes place to soften tannins.

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GOLD

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