

## Viña Albali Merlot



### Vino de la Tierra de Castilla Viña Albali Merlot

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 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  
**Merlot**

STYLE  
**Still Wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Serve between 12 and 14°C.**

#### Tasting Notes

Complex aromas of plum and black cherry with soft tannins resulting in an elegant and well balanced wine.

#### Food Pairing

Goes well with rice, pork and lamb dishes.

#### Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period for 3 or 4 days. Fermentation takes place in temperature controlled stainless steel tanks for up to 8 days never over 25°C. The result is an elegant, well-structured wine that is designed to be consumed young.