D.O. Valdepeñas

Viña Albali Rosé

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 Spanish people. He named it Albali after the brightest star in Aquarius.
This rosé wine is as delicate and fresh as a white, but with the structure of a good red.

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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 ºC in the summer and dropping to as low as -10 ºC 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.
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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12,5%**	SERVING TEMPERATURE **Between 8 -10º C**

Tasting Notes

A characteristic rosé colour: light, clean, fresh and fruity. It maintains the characteristic strawberry and fresh red fruits aromas on the nose. It has a well-balanced palate, refreshing and with a long-lasting finish.

Food Pairing

Ideal with seafood, fish dishes and soups.

Technical Information

The grapes are harvested in September from vines that are 25 to 30 years old. This wine is elaborated according to traditional rosé methods and a careful control on every phase of the process. The grapes undergo maceration for a short period to being out its characteristic rosé colour. Fermentation takes place at 14-16 º C to produce a powerfully fruity wine.

Awards

GRAN GOLD
2023 Vinespaña: Viña Albali Rosado Tempranillo 2022