

Viña Albali Pinot Grigio



Other

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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 delicate wine is produced with Pinot Grigio grapes from the wine region of northern Italy. With controlled macerations during the winemaking, the skin contact allows the wine to enhance its depth, body and elegance.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Pinot Grigio

STYLE
Still wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Serve between 6-8°C

Tasting Notes

Straw yellow in colour with copper hues. The nose is remarkable with ripe white fruit aromas, floral notes and a pleasant citrus background. Great structure, freshness and elegance.

Food Pairing

Enjoy chilled as aperitif. Ideal to pair with seafood, white fish or salads.

Technical Information

The Pinot Grigio grapes are harvested during the first nights of September to capture the low temperatures. The grapes are carefully selected and fermented at controlled temperatures between 14-16° C in stainless steel tanks. After fermentation, two rackings are carried out to separate the coarse lees and allow aging for 3-4 months on fine lees. This maturation in the tank will provide the fineness and characteristics typical of the variety.