

Viña Albali Tempranillo



D.O. Valdepeñas

Viña Albali Tempranillo

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.

Viña Albali Tempranillo is made by extracting the optimum amount of tannin and fruit from the grape in order to preserve the natural flavours and aromas. It proves that fruitiness can also have body.



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. The area is almost entirely encircled by both La Mancha Denominación de Origen on the North border and Andalusia on its Southern limits. 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
Best served between 15-18°C

Tasting Notes

Its intensive bouquet evokes red berries, violet and light toast aromas with concentrated dark fruits such as blackcurrants. On the palate it is mellow with ripe tannins.

Food Pairing

Smooth and fruity, this wine can be enjoyed with light tapas and is suitable to accompany any type of meat and cured cheese.

Technical Information

The grapes are carefully selected and fermented at controlled temperature between 22-24°C in stainless steel tanks. Then, the wine ages for 2 months in American oak barrels. This is a young wine that remains in oak barrels for a short time.

Awards

GRAN GOLD

2023 Vinespaña: Viña Albali Tempranillo 2022