



D.O. Rueda Viña Albali Verdejo Selección - DO Rueda

The Castronuño banks (Duero river) are the natural nesting area for herons (*Ardea purpurea*), and the birthplace of the selected Verdejo grapes that give birth to Viña Albali. This wine has been produced solely with selected Verdejo grapes from the region of Rueda; a well-known area for the quality of its white wines.

Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers.

VARIETY
Verdejo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served chilled at 8-10° C.

Tasting Notes

Pale lemony white with bright highlights. Intense and frank Verdejo grape aromas, hay, fresh fruit. Crispy, good acidity, soft and persistent aftertaste.

Food Pairing

Recommended for vegetables, salads, seafood, fish or light meat dishes.

Technical Information

Harvest is carried out at night time to obtain the highest possible fruit concentration. After the crushing, the must is left for maceration with the skins for 6 to 8 hours to extract the maximum expression of the variety's aromas. Fermentation takes place at low temperature (12-16° C).