



**D.O. Valdepeñas**

## **Viña Albali Fruity Semi Sweet**

Delicious medium-sweet white wine, full of fresh and fruity flavours. This wine was inspired by the clear starry night skies in Spain. 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.



### **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 °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

**Verdejo and Sauvignon blanc.**

STYLE

**Still wine**

ALCOHOL GRADUATION

**12%**

SERVING TEMPERATURE

**Serve between 8-10°**

### **Tasting Notes**

Brilliant lemon yellow colour, this wine has intense aromas of exotic fruit and herbs, with citrus notes. A soft and balanced body, with fruity flavours of pineapple, pear and apple.

### **Food Pairing**

Ideal with fish and seafood dishes especially sardines and prawns, salads and even sweet desserts.

### **Technical Information**

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine whose fermentation is stopped by cooling at the optimum moment.