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.

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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 **Verdejo and Sauvignon blanc.**	STYLE **Still wine**
ALCOHOL GRADUATION **11.5 %**	SERVING TEMPERATURE **Serve between 8-10º**

Tasting Notes

Brlliant 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.