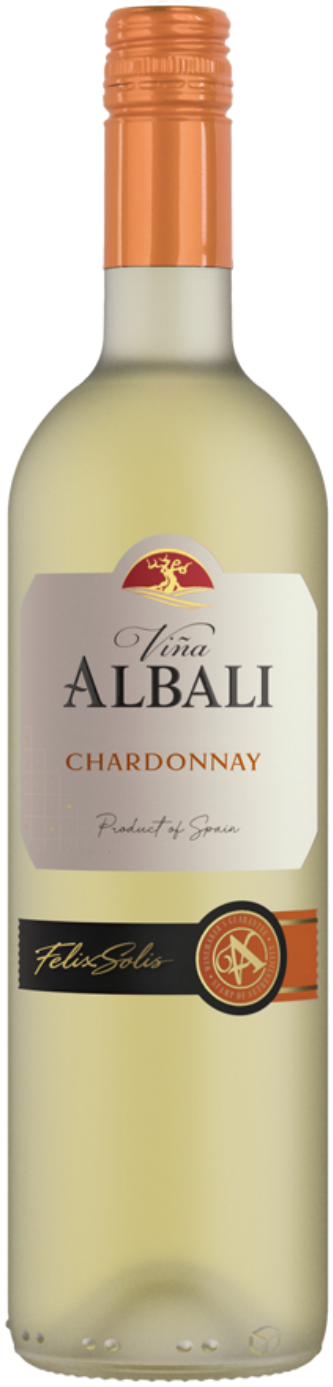

D.O. Valdepeñas

Viña Albali Chardonnay

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.
From limestone soils with a medium permeability that allows proper aeration. The vineyards are at 800m, the grapes are harvested at night preserving the fresh varietal aromas.
It is fermented in oak French barrels, providing excellent balance between fruit and oak aromas.

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 **Chardonnay**	STYLE **Still wine**
ALCOHOL GRADUATION **12,5 %**	SERVING TEMPERATURE **Best served between 5 – 8 ºC.**

Tasting Notes

Intense and bright yellow colour. Fruity, fresh nose, with hints of pineapple and melon, with soft notes of vanilla. Velvety, fruity, round and succulent on the palate. Long and lingering finish.

Food Pairing

It perfectly accompanies baked fish, vegetables or rice dishes. Ideal to taste all kinds of cured cheeses.

Technical Information

The grapes are picked from vineyards with low yields. After racking off the coarse must, a percentage of the wine is finished fermenting in French oak barrels and remains for 4-6 weeks on its lees. Subsequently, the wine is blended in small-capacity tanks to keep it in suspension on its fine lees for at least 3 months.