

Vino de la Tierra de Castilla

Viña Albali Verdejo – Sauvignon Blanc

Inspired by the clear, starry night sky, Félix Solís wanted to create a wine that would capture the pleasure-loving, life-affirming spirit of the Spanish people. He named it *Albali* after a star in the constellation of Aquarius.

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Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY **Verdejo and Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 8 and 10ºC**

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 flavours of pineapple, pear and apple.

Food Pairing

Enjoy with starters like goats cheese, salads, seafood and fish dishes.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage out of Verdejo and Sauvignon Blanc.

Awards

GOLD
2025 Vinespaña: Viña Albali Airén Sauv. Blanc 2024