



D.O. Valdepeñas Viña Albali Crianza

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.

Viña Albali Crianza is made exclusively from Tempranillo grapes and is aged according to the guidelines for a wine with a Crianza status.

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
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Ideally, it should be served at around 16-17° C

Tasting Notes

Intense ruby red colour. Deep and complex aromas of luscious ripe red fruits, oak and spices. Pleasant and soft on the palate with a good tannic expression and a long finish.

Food Pairing

Great with lamb and perfect with tapas.

Technical Information

Fermentation takes place under controlled temperature to make sure the maximum aromatic and tannic potential of the Tempranillo grapes is extracted. The wine is then aged in American oak barrels for 6 months and then, for 2 – 3 years in the bottle. Far beyond the requirements for a crianza wine.

Awards

DOUBLE GOLD

2024 Sakura Awards: Viña Albali Crianza 2019

GOLD

2023 Berliner Wine Trophy: Viña Albali Crianza 2019

2023 Mundus Vini: Viña Albali Crianza 2019 – **BEST OF SHOW VALDEPEÑAS**

2023 Vinalies Internationales: Viña Albali Crianza 2019

SILVER

2023 VinEspaña: Viña Albali Crianza 2019