

Viña Albali White Semi Sweet

D.O. Valdepeñas / White



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.

The native Airen grape is the single most planted vine variety in the world due to its tolerance of hot, dry conditions and poor soils.

GRAPE

Airen

STYLE

Still wine

REGION

Valdepeñas takes its name from the ancient city of the same name that lies in a sun-baked river valley dotted with small rocky formations – Val de peñas (Valley of Rocks). Located south of Castile-La Mancha in central Spain, it is almost completely encircled by the La Mancha Denominación de Origen (D.O.) and borders Andalusia to the south. The climate is extreme – temperatures reach 40 °C in summer and up to -10 °C in winter. The future of the D.O. lies with its red wines made from Tempranillo, which has the capacity to age well in crianzas, reserves and gran reserves.

TASTING NOTES

Pale lemon in colour. On the nose it is clean, fresh and fruity with herby aromas. The low alcohol content and balance between its sweetness and acidity create harmony and a particular fineness providing predominantly soft citrus flavours on the palate.

FOOD PAIRING

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

ALCOHOL CONTENT

11,5°

BEST SERVED

Chilled (7- 9°C)

TECHNICAL INFORMATION

The best grapes are selected to produce this sweeter style wine. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped via cooling at the optimum time.