

D.O. Valdepeñas

Viña Albali Airen Verdejo Sauvignon Blanc

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.

VEGANO

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	STYLE
Airén, Verdejo and Sauvignon Blanc	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12,5%	**Chilled (8-10ºC)**

Tasting Notes

This fresh and intense wine has flowery and fruity aromas. On the palate, it has a rich smooth body with balanced acidity and hints of fennel, herbs, citrus fruits, melon and peach.

Food Pairing

Great match for fresh and light dishes. A great match for fresh, light dishes and particularly with fish and seafood dishes including sushi or squid.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Airen, 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 Airén, Verdejo and Sauvignon Blanc.