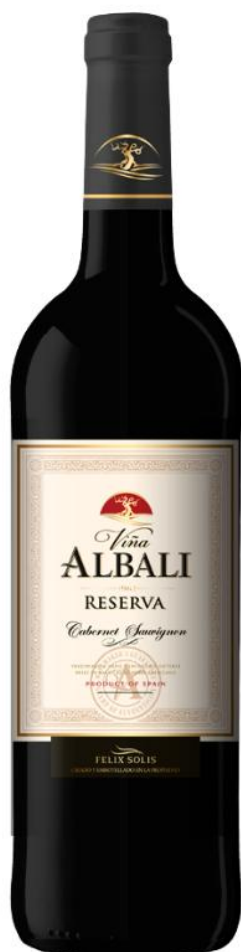


Viña Albali Reserva Cabernet Sauvignon

D.O. Valdepeñas / Red



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.

GRAPE

85% Cabernet Sauvignon and 15% Tempranillo

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

Intense ruby colour. On the nose it has deep and fresh aromas of red fruits, vanilla and spices. On the palate it is well rounded with tones of liquorice.

FOOD PAIRING

Perfect with grilled meats, game and mature cheeses.

ALCOHOL CONTENT

12.5°

BEST SERVED

We recommend decanting before serving between 16-18° C

TECHNICAL INFORMATION

Grapes are carefully selected and gently crushed. The juice and berries are transferred to temperature controlled tanks for fermentation, where colour and flavour from the grapes is gently extracted through pumping the released juice back over the grapes. Wine aging period takes place in American oak barrels for at least 12 months, followed by in bottled maturation. The full aging cycle usually lasts 3-4 years.

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