



Felix Solis

D.O. Valdepeñas Viña Albali Crianza

Inspired by the starry night, Félix Solís wanted to create a wine that reflected the joyful and lively spirit of the Spaniard. He named this wine Albali, after a star in the constellation of Cassiopeia.

Viña Albali Crianza is made exclusively from Tempranillo grapes and is aged longer than is typically required for Crianza.

Regionen

The name Valdepeñas comes from the eponymous city from antiquity, which is located in a sun-drenched river valley, dotted with small rock formations – Val de peñas (Valley of the Rocks). Located south of Castile-La Mancha in central Spain. The climate is dominated by extremes, with temperatures ranging from up to 40°C in summer and down to -10°C in winter. The future of this designation of origin lies in the hands of the Tempranillo grapes produced here, which are well suited for aging, from which the magnificent Crianzas, Reservas and Gran Reservas emerge.

TRAUBE
Tempranillo

STIL
Stillwein

ALKOHOLGEHALT
13 %

TRINKTEMPERATUR
Am besten zwischen 16-17 °C

Verkostungsnotizen

Intensive ruby red with deep and complex aromas of ripe red berries, oak and spices. Pleasant and soft on the palate with a good tannin content and a long finish.

Speiseempfehlung

Wonderful with lamb and perfect with tapas.

Technische Information

The fermentation takes place at controlled temperatures, in order to achieve elegant tannins and the typical aromas of red fruits. The wine is aged for 6 months in barrels of American oak and then for 2 to 3 years in the bottle. Much longer than is required for wines with Crianza status.

Aktuelle Auszeichnungen

DOUBLE GOLD

2025 Frankfurt International Trophy: Viña Albali Crianza 2021

GOLD

2025 VinEspaña: Viña Albali Crianza 2020

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

SILVER

2025 Japan Wine Challenge: Viña Albali Crianza 2021

2024 VinEspaña: Viña Albali Crianza 2020

2024 España Selección: Viña Albali Crianza 2020