



Felix Solis

D.O. Valdepeñas Viña Albali Rosé

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

This rosé wine is delicate and fresh like a young white wine, with the structure of a good red wine.



Regionen

The name Valdepeñas comes from the eponymous town from antiquity, located in a sun-drenched river valley, dotted with small rock formations – Val de peñas (Valley of the Rocks). South of Castile-La Mancha in central Spain. The climate is dominated by extremes, with temperatures 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 producers of Tempranillo grapes, who produce wines that are suitable for aging, from the excellent Crianzas, Reservas and Gran Reservas.

TRAUBE
Tempranillo

STIL
Stillwein

ALKOHOLGEHALT
12,5%

TRINKTEMPERATUR
Am besten zwischen 8-10°C

Verkostungsnotizen

Characteristic rosé color. Light, clean, fresh and fruity. Original aromas of strawberries and fresh red fruits in the nose. On the palate, balanced and refreshing. Clean, long-lasting finish.

Speiseempfehlung

Suits very well with seafood, fish dishes and soups.

Technische Information

The grapes are harvested in September mechanically from 25 to 30 year old vines. Viña Albali Rosé is produced using the traditional rosé wine method. At each stage of the process, the latest technology with love and attention to detail is used. The grapes are subjected to a controlled maceration before fermentation, during which the skin remains in contact with the juice until the wine takes on its characteristic rosé color. Fermentation takes place at controlled temperatures between 14-16 °C, to create a powerful and fruity wine.

Aktuelle Auszeichnungen

GRAN GOLD

2023 Vinespaña: Viña Albali Rosado Tempranillo 2022