



Felix Solis

D.O. Valdepeñas

Viña Albali Fruchtig Lieblich

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

The local Airén grape variety is, thanks to its resistance to heat, dry conditions and poor soils, the most widely planted grape variety in the world.



Regionen

The name Valdepeñas comes from the town of the same name, which is located in a sun-drenched valley, surrounded by small rock formations – Val de peñas (Valley of the Rocks). To the 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 producers of the Tempranillo grape variety, who produce red wines that are suitable for aging, from the famous Crianzas, Reservas and Gran Reservas.

TRAUBE

Verdejo und Sauvignon Blanc

STIL

Stillwein

ALKOHOLGEHALT

11.5 %

TRINKTEMPERATUR

Am besten kühl, zwischen 8-10 °C

Verkostungsnotizen

Light yellow lemon. Clean, fresh and fruity with herbal aromas in the nose. The low alcohol content and the balance between sweetness and acidity create a harmony and a special finesse, which is particularly noticeable on the palate through a light citrus flavor.

Speiseempfehlung

Suits particularly well with fish and sea fruits, especially sardines and prawns, salads and even sweet desserts.

Technische Information

To produce this sweeter wine, the best grapes are selected. Thanks to modern winemaking techniques, this delicate wine is created. The fermentation is interrupted by cooling at the optimal time point.