

Other

Viña Albali Pinot Grigio

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.
This delicate wine is produced with Pinot Grigio grapes from the wine region of northern Italy. With controlled macerations during the winemaking, the skin contact allows the wine to enhance its depth, body and elegance.

Region

Pinot Grigio is a grape famous for its refreshing, dry white wines. Originally from Burgundy, France, but popularised in north-eastern Italy, it offers notes of citrus, green apple and pear, sometimes with a mineral touch. It is ideal for pairing with seafood and salads, making it a versatile and light choice for any occasion.

VARIETY **Pinot Grigio**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Serve between 6-8ºC**

Tasting Notes

Straw yellow in colour with copper hues. The nose is remarkable with ripe white fruit aromas, floral notes and a pleasant citrus background. Great structure, freshness and elegance.

Food Pairing

Enjoy chilled as aperitif. Ideal to pair with seafood, white fish or salads.

Technical Information

The Pinot Grigio grapes are harvested during the first nights of September to capture the low temperatures. The grapes are carefully selected and fermented at controlled temperatures between 14-16º C in stainless steel tanks. After fermentation, two rackings are carried out to separate the coarse lees and allow aging for 3-4 months on fine lees. This maturation in the tank will provide the fineness and characteristics typical of the variety.



FelixSolis

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.

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

Tasting Notes

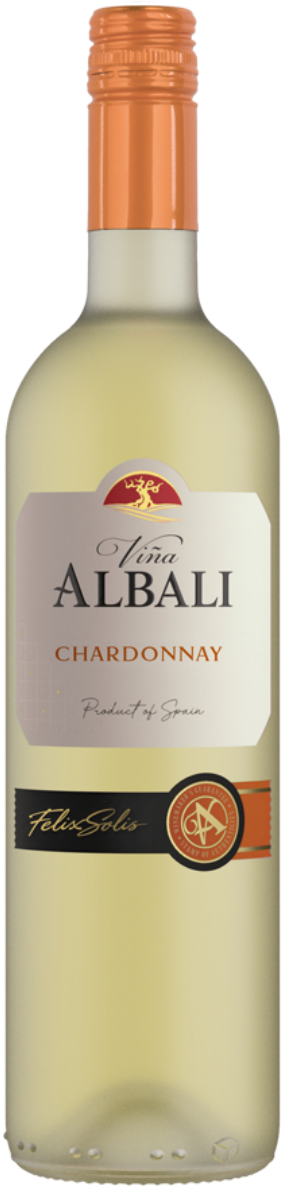
This fresh and intense wine has flowery and fruity aromas. On the palate, it has a rich smooth body with balanced acidity and hints of fennel, herbs, citrus fruits, melon and peach.

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.



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D.O. Valdepeñas

Viña Albali Chardonnay

This wine was inspired by the clear starry night skies in La Mancha. 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.
From limestone soils with a medium permeability that allows proper aeration. The vineyards are at 800m, the grapes are harvested at night preserving the fresh varietal aromas.
It is fermented in oak French barrels, providing excellent balance between fruit and oak aromas.

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VARIETY **Chardonnay**	STYLE **Still wine**
ALCOHOL GRADUATION **12,5 %**	SERVING TEMPERATURE **Best served between 5 – 8 ºC.**

Tasting Notes

Intense and bright yellow colour. Fruity, fresh nose, with hints of pineapple and melon, with soft notes of vanilla. Velvety, fruity, round and succulent on the palate. Long and lingering finish.

Food Pairing

It perfectly accompanies baked fish, vegetables or rice dishes. Ideal to taste all kinds of cured cheeses.

Technical Information

The grapes are picked from vineyards with low yields. After racking off the coarse must, a percentage of the wine is finished fermenting in French oak barrels and remains for 4-6 weeks on its lees. Subsequently, the wine is blended in small-capacity tanks to keep it in suspension on its fine lees for at least 3 months.



FelixSolis

D.O. Valdepeñas

Viña Albali Fruity Semi Sweet

Delicious medium-sweet white wine, full of fresh and fruity flavours. 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.

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VARIETY	STYLE
Verdejo and Sauvignon blanc.	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
11.5 %	**Serve between 8-10º**

Tasting Notes

Brlliant lemon yellow colour, this wine has intense aromas of exotic fruit and herbs, with citrus notes. A soft and balanced body, with fruity flavours of pineapple, pear and apple.

Food Pairing

Ideal with fish and seafood dishes especially sardines and prawns, salads and even sweet desserts.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine whose fermentation is stopped by cooling at the optimum moment.



FelixSolis

D.O. Valdepeñas

Viña Albali Rosé

This wine was inspired by the clear starry night skies in La Mancha. 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.
This rosé wine is as delicate and fresh as a white, but with the structure of a good red.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12,5%**	SERVING TEMPERATURE **Between 8 -10º C**

Tasting Notes

A characteristic rosé colour: light, clean, fresh and fruity. It maintains the characteristic strawberry and fresh red fruits aromas on the nose. It has a well-balanced palate, refreshing and with a long-lasting finish.

Food Pairing

Ideal with seafood, fish dishes and soups.

Technical Information

The grapes are harvested in September from vines that are 25 to 30 years old. This wine is elaborated according to traditional rosé methods and a careful control on every phase of the process. The grapes undergo maceration for a short period to being out its characteristic rosé colour. Fermentation takes place at 14-16 º C to produce a powerfully fruity wine.

Awards

GRAN GOLD
2023 Vinespaña: Viña Albali Rosado Tempranillo 2022



Felix Solis

D.O. Valdepeñas

Viña Albali Roble

This wine was inspired by the clear starry night skies in La Mancha. 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.
Viña Albali Roble completes the range with a young wine, with a brief aging in an American oak barrel that provide aromas and toasted flavors.

Region

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Serve between 15 and 18 ºC**

Tasting Notes

Tempranillo with a pleasant character of intense red berry aromas combined with liquorice and sweet notes of vanilla. A tasty, powerful wine with a long, persistent finish.

Food Pairing

Thanks to its organoleptic diversity this wine complements a wide variet.

Technical Information

The grapes come from middle-aged vines that are harvested manually. The pickling is done without squeezing and the fermentations are made at cool temperatures to enhance the aromas of the variety. The wine remains in American oak barrels of various toasted wines for 3 months until the malolactic fermentation is completed.

Awards

DOUBLE GOLD
2024 China Wine & Spirits Awards (CWSA): Viña Albali Roble 2023
GOLD
2024 Berliner Wein Trophy: Viña Albali Roble 2023
SILVER
2025 Vinespaña: Viña Albali Roble 2023



FelixSolis

D.O. Valdepeñas

Viña Albali Tempranillo Selección

Viña Albali Tempranillo Selección is made from tempranillo grape variety. The grapes are selected from low-yielding vineyards.

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VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15 and 18ºC.**

Tasting Notes

With intense aromas of red fruits this is smooth and balanced with a pleasant finish.

Food Pairing

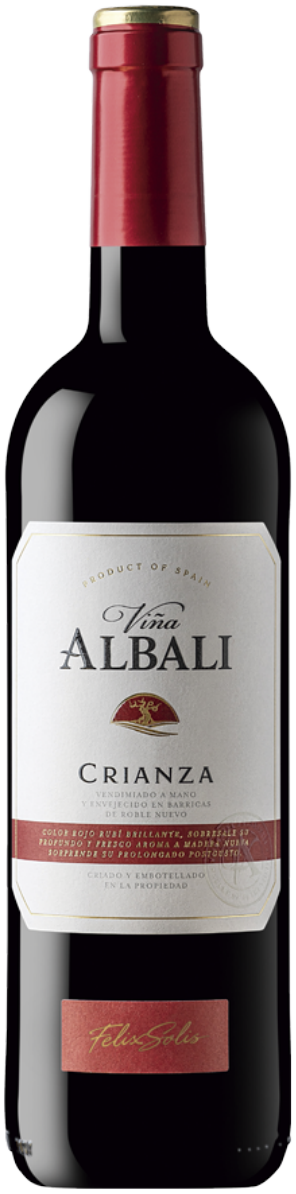
Lentils or peas soups, roasted meat and potatoes rice, chorizo, ham, strong cheeses, etc..

Technical Information

Grapes are macerated at cool temperatures to allow for the gentle extraction of sweet tannins and complex compounds, which encourages the production of a wine with an expressive character to compliment the red berry flavours typical of Tempranillo. Fermentation then takes places between 22 and 25 ºC.

Awards

DOUBLE GOLD
2024 China Wine & Spirits Awards (CWSA): Viña Albali Tempranillo Selección 2023
GOLD
2024 Challenge International du Vin: Viña Albali Tempranillo Selección 2023
2024 VINESPAÑA: Viña Albali Tempranillo Selección 2023
SILVER
2025 VINESPAÑA: Viña Albali Tempranillo Selección 2024
2024 Mundus Vini: Viña Albali Tempranillo Selección 2023



D.O. Valdepeñas

Viña Albali Crianza

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.
Viña Albali Crianza is made exclusively from Tempranillo grapes and is aged according to the guidelines for a wine with a Crianza status.

Region

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Ideally, it should be served at around 16-17° C**

Tasting Notes

Intense ruby red colour. Deep and complex aromas of luscious ripe red fruits, oak and spices. Pleasant and soft on the palate with a good tannic expression and a long finish.

Food Pairing

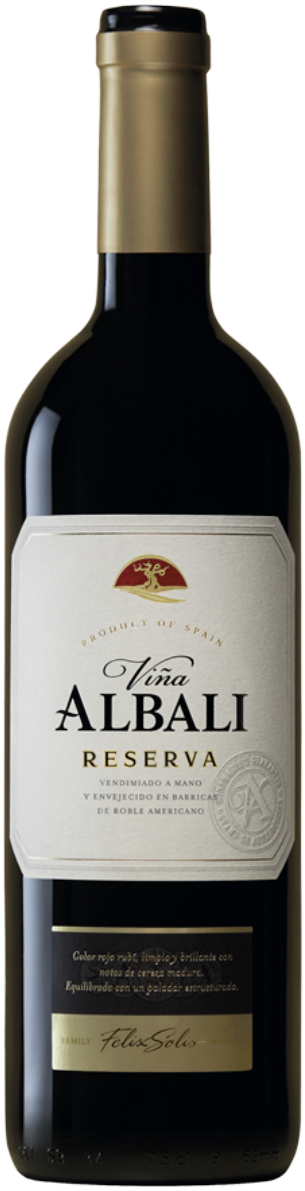
Great with lamb and perfect with tapas.

Technical Information

Fermentation takes place under controlled temperature to make sure the maximum aromatic and tannic potential of the Tempranillo grapes is extracted. The wine is then aged in American oak barrels for 6 months and then, for 2 – 3 years in the bottle. Far beyond the requirements for a crianza wine.

Awards

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
2024 VinEspaña: Viña Albali Crianza 2020
2024 España Selección: Viña Albali Crianza 2020
2025 Japan Wine Challenge: Viña Albali Crianza 2021



Félix Solís

D.O. Valdepeñas
Viña Albali Reserva

This wine was inspired by the clear starry night skies in La Mancha. 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 the brightest star in Aquarius.
Viña Albali Reserva is made from a selection of only the best Tempranillo grapes chosen from old vineyards with a small production. Having spent time ageing in oak barrels this variety produces wines with intense ruby red fruit aromas and hints of vanilla and spices.

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Ideally, it should be served at around 16-17° C**

Tasting Notes

Intense cherry red. This wine exhibits a complex aroma of vanilla, chocolate, spices and fruit jam. Pleasing and soft palate with a good tannic expression and long smooth finish.

Food Pairing

Versatile wine that goes perfectly with grilled meat and Manchego cheese.

Technical Information

Its expressive tannic components are optimised thanks to a gentle maceration and pumping over for several short periods. After fermenting at a controlled temperature to extract its maximum aromatic potential and elegant tannins, the wine ages in American oak barrels for 12 months. Then, the ageing process continues in the bottle for a period of 2 to 3 years.

Awards

GRAND GOLD
2024 Vinespaña: Viña Albali Reserva 2019
90 POINTS
2025 Decanter: Viña Albali Reserva 2019
2025 IWC: Viña Albali Reserva 2019
GOLD
2025 Berliner Wein Trophy: Viña Albali Reserva 2019
SILVER
2025 Korea Wine Challenge: Viña Albali Reserva 2020
2025 Sakura Awards: Viña Albali Reserva 2019
2025 Vinespaña: Viña Albali Reserva 2019
2024 Decanter World Wine Awards: Viña Albali Reserva 2019
2024 Mundus Vini: Viña Albali Reserva 2019



FelixSolis

D.O. Valdepeñas
Viña Albali Gran Reserva

This wine was inspired by the clear starry night skies in La Mancha. 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.
Viña Albali Gran Reserva is created using handpicked Tempranillo grapes from the best vines in our own vineyards. This wine ages for a long period in the quietness of our cellars.

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 18-20° C. We recommend opening at least half hour before serving or decanting.**

Tasting Notes

Deep ruby-red in colour with amber tones. This wine has got a complex and elegant aroma of red fruits and hints of leather, green pepper and spices. On the palate it is well balanced and expressive, with rounded and polished tannins. The wine has good storage potential due to its excellent tannic structure.

Food Pairing

It is the ideal accompaniment for any type of meat, stews and mature cheeses.

Technical Information

The fermentation takes place at a controlled temperature of 26-28 °C. The entire process is designed to obtain the maximum fruit expression and pleasant, polished tannins. The wine is aged in the barrel for at least 18 months, followed by another period of 3 to 6 years in the bottle.

Awards

92 POINTS
2024 James Suckling: Viña Albali Gran Reserva 2018
GRAN GOLD
2025 VINESPAÑA: Viña Albali Gran Reserva 2018
GOLD
2025 Mundus Vini: Viña Albali Gran Reserva 2018 ** BEST OF SHOW VALDEPEÑAS**
2025 Berliner Wine Trophy: Viña Albali Gran Reserva 2018
2025 Bacchus: Viña Albali Gran Reserva 2018
2024 Bacchus: Viña Albali Gran Reserva 2018
2024 China Wine & Spirits Awards (CWSA): Viña Albali Gran Reserva 2018



Other

Viña Albali 0.0 Sparkling White – Alcohol free

From the warm vineyards of Spain, our dealcoholised wines showcase all the characters of sauvignon blanc grape variety but without the alcohol. The perfect choice without compromise!

VEGANO

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY **Sauvignon Blanc**	STYLE **Desalcoholised and carbonated wine based drink.**
ALCOHOL GRADUATION **0.0%**	SERVING TEMPERATURE **Serve chilled**

Tasting Notes

A delicious dealcoholised white drink made entirely from Sauvignon blanc. This zesty fizzy white is full of mouth-watering citrus flavours.

Food Pairing

Enjoy on its own or pair with chicken or fish.

Technical Information

Wine made with Sauvignon Blanc grapes. After a sophisticated and complex de-alcoholization process, carbon dioxide is added to provide a persistent bubble, obtaining a very fruity, fresh low-alcohol drink that produces a pleasant mouth sensation.



Other

Viña Albali Moscato

The fine and refreshing bubbles of moscato make Viña Albali Moscato the next big thing among wine lovers. Made with the muscat grape, all the sweetness of this variety is preserved from ripening in the sun in the fields of La Mancha. Its fruity flavors are stone fruits such as apricot, peach or nectarine and its aromas are reminiscent of caramel and jasmine.

Region

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VARIETY	STYLE
Moscatel	**Sparkling wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
7%	**Best served chilled (6-9ºC)**

Tasting Notes

Intense exotic notes lead to a refreshing palate with delicate bubbles and a honeyed sensation on the finish.

Food Pairing

It is an ideal wine for framing meals, accompanying aperitifs and desserts. Its low alcohol content allows a wide range of pairings in these two moments.

Technical Information

Made with grapes from the Muscat of Alexandria variety. After a light and gentle pressing, a clean, high quality must is obtained. This must is fermented with specially selected yeasts in stainless steel tanks to up to 7 degrees of alcohol, creating an internal pressure of approximately 4 bars. At this point, the temperature is reduced to arrest the fermentation. The wine then remains on its fine lees for a few weeks at temperatures below zero for maturation, clarification and stabilization of the sparkling wine. Its aromatic nuances should now be integrated with fine and delicate bubbles. Later the Moscato is filtered and sterile bottled.