FelixSolis

D.O. Valdepeñas

Casa Albali Grenache Rosé

Casa Albali Grenache Rosé is a wine elaborated with a selection of grapes from the best of the family Solís own vineyards in Valdepeñas.

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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	STYLE
Grenache	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 8 -10º C**

Tasting Notes

Clean and bright pink. Personal aromas of strawberry or raspberry with tangerine notes. A good balance of sweetness and acidity on the palate. Smooth and fruity taste with a long pleasant finish.

Food Pairing

Perfect to accompany tapas with boiled or grilled prawns and shrimps. Pasta or Mediterranean salads, cold soup or vegetable creams. The right complement for rice, squid or fried fish.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Grenache are selected to macerate for a number of hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16ºC.

Awards