

PAGOS
DEL REY

D.O.Ca. Rioja

Castillo de Albai Tempranillo – Grenache

Castillo de Albai Rosé is made from Tempranillo and Grenache grapes. Grenache is the most prestigious variety for rosé wines in Rioja.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
VEGANO

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo and Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 9-11ºC**

Tasting Notes

Strawberry pink in colour with aromas fo ripe red berries. This is an elegant rosé, lusciously fresh in the mouth with full fruit and good structure.

Food Pairing

Recommended with all kind of fishes and seafood.

Technical Information

Only the best Tempranillo and Grenache grapes are selected for this wine. The grapes undergo controlled maceration for 3 to 9 hours, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at controlled temperature between 15 and 16º C.

Awards

GOLD
2025 The Global Masters Rose: Castillo de Albai Rosado 2024
SILVER
2025 CMB-ROSADOS: Castillo de Albai Rosado 2024