

Viña Albali Cabernet Sauvignon



Félix Solís

Vino de la Tierra de Castilla Viña Albali Cabernet Sauvignon

Inspired by the clear, starry night sky, 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 a star in the constellation of



Aquarius.

VEGANO

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY
Cabernet Sauvignon

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Serve between 12 and 14°C.

Tasting Notes

A well-structured wine with a balance of red and black fruit with hints of pepper, typical of the variety. It has great complexity and a long balanced finish.

Food Pairing

Goes well with roast vegetables, pork dishes, rice dishes, stew or roast lamb.

Technical Information

Grapes are carefully selected and gently crushed. The juice and berries are transferred to temperature controlled tanks for fermentation, where colour and flavour from the grapes is gently extracted through pumping the released juice back over the grapes.