

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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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	STYLE
Tempranillo	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**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