

Vino de la Tierra de Castilla

Viña Albali Merlot

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.

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 **Merlot**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Serve between 12 and 14ºC.**

Tasting Notes

Complex aromas of plum and black cherry with soft tannins resulting in an elegant and well balanced wine.

Food Pairing

Goes well with rice, pork and lamb dishes.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period for 3 or 4 days. Fermentation takes place in temperature controlled stainless steel tanks for up to 8 days never over 25ºC. The result is an elegant, well-structured wine that is designed to be consumed young.