


Other

# Viña Albali Pinot Grigio

Félix Solís wanted to create a wine that would capture the pleasure-loving, life-affirming spirit of Spanish people. He named it Albali after the brightest star in Aquarius.
This delicate wine is produced with Pinot Grigio grapes from the wine region of northern Italy. With controlled macerations during the winemaking, the skin contact allows the wine to enhance its depth, body and elegance.

## Region

Pinot Grigio is a grape famous for its refreshing, dry white wines. Originally from Burgundy, France, but popularised in north-eastern Italy, it offers notes of citrus, green apple and pear, sometimes with a mineral touch. It is ideal for pairing with seafood and salads, making it a versatile and light choice for any occasion.

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| VARIETY<br>**Pinot Grigio** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**12%** | SERVING TEMPERATURE<br>**Serve between 6-8ºC** |

## Tasting Notes

Straw yellow in colour with copper hues. The nose is remarkable with ripe white fruit aromas, floral notes and a pleasant citrus background. Great structure, freshness and elegance.

## Food Pairing

Enjoy chilled as aperitif. Ideal to pair with seafood, white fish or salads.

## Technical Information

The Pinot Grigio grapes are harvested during the first nights of September to capture the low temperatures. The grapes are carefully selected and fermented at controlled temperatures between 14-16º C in stainless steel tanks. After fermentation, two rackings are carried out to separate the coarse lees and allow aging for 3-4 months on fine lees. This maturation in the tank will provide the fineness and characteristics typical of the variety.