

Felix Solis

D.O. Valdepeñas

Viña Albali Roble

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 Spanish people. He named it Albali after the brightest star in Aquarius.
Viña Albali Roble completes the range with a young wine, with a brief aging in an American oak barrel that provide aromas and toasted flavors.

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%	**Serve between 15 and 18 ºC**

Tasting Notes

Tempranillo with a pleasant character of intense red berry aromas combined with liquorice and sweet notes of vanilla. A tasty, powerful wine with a long, persistent finish.

Food Pairing

Thanks to its organoleptic diversity this wine complements a wide variet.

Technical Information

The grapes come from middle-aged vines that are harvested manually. The pickling is done without squeezing and the fermentations are made at cool temperatures to enhance the aromas of the variety. The wine remains in American oak barrels of various toasted wines for 3 months until the malolactic fermentation is completed.

Awards

DOUBLE GOLD
2024 China Wine & Spirits Awards (CWSA): Viña Albali Roble 2023
GOLD
2024 Berliner Wein Trophy: Viña Albali Roble 2023
SILVER
2025 Vinespaña: Viña Albali Roble 2023