


FelixSolis

D.O. Valdepeñas

# Viña Albali Rosé

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.
This rosé wine is as delicate and fresh as a white, but with the structure of a good red.

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## 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<br>**Tempranillo** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**12,5%** | SERVING TEMPERATURE<br>**Between 8 -10º C** |

## Tasting Notes

A characteristic rosé colour: light, clean, fresh and fruity. It maintains the characteristic strawberry and fresh red fruits aromas on the nose. It has a well-balanced palate, refreshing and with a long-lasting finish.

## Food Pairing

Ideal with seafood, fish dishes and soups.

## Technical Information

The grapes are harvested in September from vines that are 25 to 30 years old. This wine is elaborated according to traditional rosé methods and a careful control on every phase of the process. The grapes undergo maceration for a short period to being out its characteristic rosé colour. Fermentation takes place at 14-16 º C to produce a powerfully fruity wine.

## Awards

**GRAN GOLD**
2023 Vinespaña: Viña Albali Rosado Tempranillo 2022