

## Viña Albali Rosé



*Felix Solis*

### 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.



### 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 °C in the summer and dropping to as low as -10 °C 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.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12,5%**

SERVING TEMPERATURE  
**Between 8 -10° 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 bring out its characteristic rosé colour. Fermentation takes place at 14-16 °C to produce a powerfully fruity wine.

### Awards

**GRAN GOLD**

2023 Vinespaña: Viña Albali Rosado Tempranillo 2022