

Vino de la Tierra de Castilla

Viña Albali Tempranillo-Shiraz

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.

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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 **Tempranillo and Shiraz.**	STYLE **Still wine.**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Serve between 12 and 14ºC**

Tasting Notes

Deep ruby red in colur, the wine has intense aromas of red berries, plum and blackberries with well balanced tannins.

Food Pairing

Perfect with light tapas, sausages, paella, meat dishes, vegetables or semi-cured manchego cheese.

Technical Information

Each elaboration phase is carefully controlled. The best Tempranillo and Shiraz grape batches are selected and macerated separately to get the most out of each variety. Fermentation takes place in stainless steel tanks between 22-24ºC. Then, our experts assemble a coupage made of Tempranillo and Shiraz.