



Casa Albali Gran Selección

Casa Albali Gran selección is made from the Tempranillo grapes. Its grapes are chosen from vineyards with a maximum production of 4,000 Kilograms per hectare. The grapes are harvested by hand so that each one of the clusters reaches our winery in excellent condition.

□ Region

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Serve between 15-18°C

□ Tasting Notes

Bright cherry red in colour, with complex aromas of wild berries and a very spicy touch. Its palate carries flavours of blueberries and currants, very silky and with a full body.

□ Food Pairing

Ideal with roast suckling pig, pork or beef, herb pâté, creamy or cured cheese, Serrano ham, paella, etc.

□ Technical Information

A more intense maceration than the usual one for young wines, but also a delicate process that intends to obtain the sweet tannins with character as well as the floral aromas of red fruits that characterise Tempranillo grapes. Fermentation then takes place between 22 and 25 °C.

Once the alcoholic fermentation is over and in order to increase the sensation of volume and sweet tannins, it is transferred to American oak barrels where malolactic fermentation takes place for 2 to 3 months. Malolactic fermentation also takes place to soften tannins.

□ Awards

GOLD

2020 Mundus Vini: Casa Albali Gran Selección 2018

2019 Concurso Mundial del Tempranillo: Casa Albali Gran Selección 2018

2018 Concurso Mundial del Tempranillo: Casa Albali Gran Selección 2017

SILVER

2019 Concurso Internacional de vinos de España (CINVE): Casa Albali Gran Selección 2017

2019 China Wine & Spirits Awards: Casa Albali Gran Selección 2017

BRONZE

2019 Decanter: Casa Albali Gran Selección 2018