



D.O. Valdepeñas Casa Albali Grenache Rosé

Casa Albali Grenache Rosé is a wine elaborated with a selection of grapes from the best of the family Solís own vineyards in Valdepeñas.



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. The area is almost entirely encircled by both La Mancha Denominación de Origen on the North border and Andalusia on its Southern limits. 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
Grenache

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 10 -12° C

Tasting Notes

Clean and bright pink. Personal aromas of strawberry or raspberry with tangerine notes. A good balance of sweetness and acidity on the palate. Smooth and fruity taste with a long pleasant finish.

Food Pairing

Perfect to accompany tapas with boiled or grilled prawns and shrimps. Pasta or Mediterranean salads, cold soup or vegetable creams. The right complement for rice, squid or fried fish.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Grenache are selected to macerate for a number of hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C.

Awards

GOLD

2020 Berliner Wein Trophy: Casa Albali Garnacha Rosé 2019

2019 Berliner Wein Trophy: Casa Albali Garnacha Rosé 2018

SILVER

2020 Sommelier Wine Awards: Casa Albali Garnacha Rosé 2019

2019 Sommelier Wine Awards: Casa Albali Garnacha Rosé 2018

2019 Quality award from D.O. Valdepeñas: Casa Albali Garnacha Rosé 2018