



D.O. Valdepeñas

Casa Albali Tempranillo-Shiraz

Casa Albali Tempranillo-Shiraz 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
Tempranillo and Shiraz

STYLE
Still Wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Between 15-18°C

Tasting Notes

Deep ruby in colour with violet reflections. This wine has intense floral aromas with red berries and blueberries. A warm silky and ample palate with well-balanced and pleasing tannins.

Food Pairing

Perfect for light tapas including Serrano ham, cold cut rump or chorizo, paella, meat dishes with 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 22-24°C. Then, our experts assemble a coupage made of Tempranillo and Shiraz.

Awards

GOLD

2020: Sommelier Wine Awards: Casa Albali Tempranillo-Shiraz 2019

2019 Berliner Wein Trophy: Casa Albali Tempranillo-Shiraz 2018

SILVER

2019 China Wine&Spirits Awards: Casa Albali Tempranillo-Shiraz 2017

BRONCE

2019 Decanter: Casa Albali Tempranillo-Shiraz 2018