



D.O. Valdepeñas Viña Albali Gran Reserva de Familia

Inspired by the clear, starry night sky, Félix Solís wanted to create a wine that would capture the pleasure-loving, life-affirming spirit of the Spanish people. He named it *Albali* after a star in the constellation of Aquarius.

Viña Albali Gran Reserva de Familia is created using the very best grapes from exceptional vintages from our own estates. The grapes for the limited edition wine are handpicked at night to avoid high temperatures.

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 Cabernet Sauvignon

STYLE

Still wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

Between 18-20° C. We recommend opening the wine at least half hour before serving or decanting to enjoy its full potential.

Tasting Notes

This wine has outstanding complexity, influenced by its long ageing, with light aromas of leather, cocoa and spices. On the palate it maintains a perfect tannic balance that promises good ageing potential. The flavours depict rich mature red fruits (cranberry and raspberry), vanilla and oak. It is powerful and very tasty with a pleasant bouquet and a long finish.

Food Pairing

Best suited to red meats, stews, game and mature cheeses.

Technical Information

Harvested by hand at night during mid-September when the grapes are at their optimum. The typical characteristics of the Tempranillo and Cabernet Sauvignon grapes are captured throughout the fermentation and ageing. Depending on the vintage, the wine is finished in American oak for an average of at least 24 months. Ageing is completed in the bottle.

▣ Awards

93 POINTS

2019 James Suckling: Viña Albali Gran Reserva de Familia 2010

GOLD

2019 Gilbert & Gaillard Guide: Viña Albali Gran Reserva de Familia 2010 / 91 points

2020 China Wine & Spirits Awards (Best value): Viña Albali Gran Reserva de Familia 2010