



D.O. Valdepeñas Viña Albali Verdejo Sauvignon Blanc

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.

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
Verdejo and Sauvignon Blanc

STYLE
Still wine

ALCOHOL GRADUATION
12,5%

SERVING TEMPERATURE
Chilled (7-9°C)

Tasting Notes

This fresh and intense wine has flowery and fruity aromas. On the palate, it has a rich smooth body with balanced acidity and hints of fennel, herbs, citrus fruits, melon and peach.

Food Pairing

Great match for fresh and light dishes. A great match for fresh, light dishes and particularly with fish and seafood dishes including sushi or squid.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage out of 50% Verdejo and 50% Sauvignon Blanc.