



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



D.O. Valdepeñas Casa Albali Verdejo Sauvignon Blanc

Casa Albali Verdejo Sauvignon Blanc is a wine elaborated with a selection of grapes from the best of the family Solís' own vineyards in Valdepeñas. 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

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VARIETY
Verdejo and Sauvignon Blanc

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 7-9°C

📄 Tasting Notes

This wine displays a brilliant lemon yellow colour with green reflections. A nose of intense aromas of exotic fruit and herbs, with citrus notes. Well balanced soft body that brings flavours of pineapple, pear and apple with a pleasing finish.

❤️ Food Pairing

The perfect company for starters like fresh cheese, salads and seafood, fried hake or hake in green sauce.

📄 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.

🏆 Awards

GOLD

2020: Sommelier Wine Awards: Casa Albali Verdejo Sauvignon Blanc 2019
2019 Portugal Wine Trophy: Casa Albali Verdejo Sauvignon Blanc 2018

SILVER

2019 Sommelier Wine Awards: Casa Albali Verdejo Sauvignon Blanc 2018



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

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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



D.O. Valdepeñas Casa Albali Crianza

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

📍 Region

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VARIETY
Tempranillo

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served at 16-17°C

📄 Tasting Notes

Deep and fresh aroma of new wood, long and complex with hints of spices and red fruits. Surprisingly light taste. A good balance of tannins. Creamy and persistent aftertaste.

❤️ Food Pairing

Perfect for grilled meat, game, Manchego cheese, etc.

📄 Technical Information

Soft maceration with frequent pumping cycles to extract noble tannins, and keep fruity intensity. Temperature-controlled fermentation. This wine ages in American oak barrels for 6 months and for 2-3 years after bottling.

🏆 Awards

GOLD

2020 Berliner Wein Trophy: Casa Albali Crianza 2016

2020 Mundus Vini: Casa Albali Crianza 2016

2018 Berliner Wein Trophy: Casa Albali Crianza 2015

SILVER

2019 Sommelier Wine Awards: Casa Albali Crianza 2015