

Viña Albali Gran Reserva Selección Privada

D.O. Valdepeñas / Red

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.

Viña Albali Gran Reserva Selección Privada is created using handpicked Tempranillo grapes from the best vines in our own vineyards. This wine ages for a long period in the quietness of our cellars.

- **GRAPE**

Tempranillo

- **STYLE**

Still wine

- **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. .

- **TASTING NOTES**

Deep ruby-red in colour with amber tones. This wine has got a complex and elegant aroma of red fruits and hints of leather, green pepper and spices. On the palate it is well balanced and expressive, with rounded and polished tannins. The wine has good storage potential due to its excellent tannic structure.

- **FOOD PAIRING**

It is the ideal accompaniment for any type of meat, stews and mature cheeses.

- **ALCOHOL CONTENT**

13%

- **BEST SERVED**

Between 18-20° C. We recommend opening at least half hour before serving or decanting.

- **LATEST AWARDS**

GOLD

2019 Berliner Wein Trophy: Viña Albali Gran Reserva Selección Privada 2012

2019 Concours Mondial de Bruxelles: Viña Albali Gran Reserva Selección Privada 2012

2018 Asia Wine Trophy: Viña Albali Gran Reserva Selección Privada 2012

2019 Sakura Japan Women's Wine Awards:Viña Albali Gran Reserva Selección Privada 2011

SILVER

2018 Japan Wine Challenge: Viña Albali Gran Reserva Selección Privada 2012

2018 Gilbert & Gaillard Guide: Viña Albali Gran Reserva Selección Privada 2012



- **TECHNICAL INFORMATION**

The fermentation takes place at a controlled temperature of 26-28 °C. The entire process is designed to obtain the maximum fruit expression and pleasant, polished tannins. The wine is aged in the barrel for at least 18 months, followed by another period of 3 to 6 years in the bottle.

- **ABOUT THIS WINE**

“A whole spectrum of candied and dried-fruit aromas here, although dried cherry dominates this remarkably lively 2011. Some real power on the palate, thanks to the great tannin structure and energetic acidity.

Exciting, very long finish with plenty of complexity. Drink or hold and this has at least a decade ahead of it. Viña Albali Gran Reserva Selección Privada 2011 - 93 points [James Suckling](#)

“Time in wood has given this Tempranillo wine from Valdepenas a classic toasty note over ripe red cherry compote. Green herbs and dusty earth remind you this is an old world wine that one dreams of pairing with grilled lamb.” Viña Albali Gran Reserva Selección Privada 2011 - [Ultimate Wine Challenge 2018](#)

“A crisp, bright Tempranillo from Valdepenas that is fresh, clean and worthy of a by-the-glass program; smooth textured and brightly fruity with a tangy finish”. Viña Albali Gran Reserva Selección Privada 2011- [The Tasting Panel Magazine - September 2018](#).