

CASTILLO DE ALBAI CRIANZA

Origin:

Castillo de Albai is made exclusively from the Tempranillo grape variety. Grapes are chosen from old vineyards with small production, located in the region of Rioja. The result is a superb wine with ripe, red fruit aromas and hints of spices.

Winemaking:

The grapes are carefully selected and handpicked. Then, they undergo the fermentation process at a controlled temperature (25-28°C) for nine to twelve days. After that, the ten-day maceration process allows the skins to be in contact with must; this ensures that the wine acquires its characteristic colour. Finally the wine is aged for twelve months in new American oak barrels, before resting quietly in bottles to ensure complete maturity.

Tasting notes:

Vibrant ruby red in colour. On the nose, it displays aromas of spices, especially black pepper and clove; and aromas of ripe red fruits, essentially raspberry and plum. The palate is powerful but silky, thanks to the perfect balance between acidity and tannins. It has elegance, and a long, intense finish.

Food pairing:

A perfect partner for all kinds of meat, cured cheeses and roasts. Best served at room temperature, between 16 and 17°C.

