

CASTILLO DE ALBAI JOVEN

Origin:

Castillo de Albai Joven is the result of the best selection of Tempranillo grapes and a small percentage of Garnacha grapes, from our best vineyards in Rioja. Harvesting was carried out in optimal conditions of maturation in order to obtain this excellent wine and the maximum expression of aromas.

Winemaking:

The harvest is carried out by hand. Then, the winemaking process begins with fermentation. This takes place in stainless steel tanks at a controlled temperature (20- 23°C) for seven to eight days. After that, the wine is in contact with the skins for a period of 7 to 10 days, in order to achieve the maximum expression of aromas.

Tasting notes:

Deep cherry colour, with purplish reflections. On the nose there are powerful aromas of red fruits, strawberry yoghurt and flowers. Fresh, dense, fruity and smooth on the palate, with red fruit flavours. It has a long-lasting finish.

Food pairing:

The perfect accompaniment to a wide variety of dishes, including meat, pasta, cheese or salads. Best served at room temperature, between 15 and 17°C.

