



VIÑA ALJIBES

KeyKeg Specifications

Volume	20 liters (5.28 gal)
Diameter	240 mm (9 7/16")
Height	572 mm (22 7/16")
Cycle	Single use
Connection	Universal 5/8" KeyKeg Coupler
Avg. Working Pressure	6 - 51 psi
Burst Pressure	>174 psi
Temperature Range	0 - 40 °C 32 - 104 °F
Max CO2 Level	7.1 gL / 3.5 vol

ORIGIN

Vino de la Tierra de Castilla
Albacete, Castilla-La Mancha

VARIETY

100% Garnacha Tintorera

ALCOHOL

13%

VINEYARD

From sustainably-farmed estate vineyards in the municipality of Chinchilla of Montearagón, Albacete. Soils are a mix of well-draining clay, chalk, and limestone and well suited for both traditional and international varieties.

PROCESS

Fermentation takes place in temperature controlled stainless steel vessels with minimal use of sulfur. Eight months in neutral oak barrels matures flavor and textural complexity while preserving the primary characteristics of the fruit.

TASTING

Deep red in color with an intense nose of cherry, raspberry, and white pepper. Secondary spice notes of nutmeg and clove round out a polished flavor profile. Full-bodied with velvety tannins and a long finish.

WINERY

Sitting atop a high desert plateau in the eastern reaches of Albacete, Viña Aljibes is surrounded by 440 acres of vineyards at nearly 3,000 feet. The arid climate, high altitude, and sandy soil favor the low-yield, long-maturing varieties that assert the classically rounded La Mancha style. Viña Galana is devoted to making high-quality, modern wines in which functionality and value do not come at the expense of sustainable practices and meticulous winemaking.