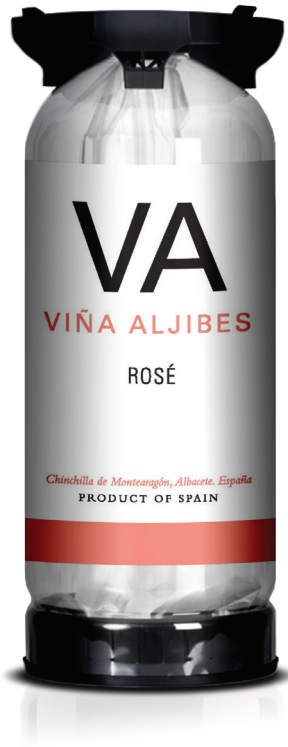


# VIÑA ALJIBES



## 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

## DESIGNATION

Rosado

## VARIETY

100% Tempranillo

## ALCOHOL

12.5%

## 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. A cold, slow fermentation and minimal exposure to oxygen over a short élevage in tank ensures a vibrant, youthful finished wine.

## TASTING

An energetic nose of violets, rose petals, and red berries. The palate is rich in texture with delicious flavors of strawberries and cream. The finish is balanced with enough acidity to make this Rosado the perfect summer sipper.

## 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.