



VIÑA ALJIBES

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

VARIETY 100% Tempranillo

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. Four months in neutral oak barrels matures flavor and textural complexity while preserving the primary characteristics of the fruit.

TASTING Deep ruby color with aromas of raspberry, red cherry, and licorice. Medium-bodied with finely structured tannins that carry the wine through a lengthy 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.

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 g/L / 3.5 vol