



VIÑA ALJIBES

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

VARIETY 100% Verdejo

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 A refreshing lemon-green color with bold aromas of mango, passion fruit, grass, and elderflower. Light-bodied with predominant citrus characteristics and touches of fresh herbs.

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 gL / 3.5 vol