



Frequently Asked Questions

What serving temperature of you recommend for Almaden wines?

For red wines, room temperature is recommended, about 65°F / 18°C. If the weather is really warm, then chilling the wine in the refrigerator for about 10 minutes prior to serving is suggested. Light reds, such as White Zinfandel are most flavorful slightly chilled, around 57°F / 14°C. Crisp whites like Rhine and Pinot Grigio taste best chilled a bit cooler, around 52°F / 11°C. Remember, over chilling numbs a wine's aromas and flavors.

How should I store Almaden wines before I open a wine cask?

Light, heat and vibration break down wine quality, keep purchased wines in a dark, cool place, such as a cellar, closet, or even under your bed rather than in a warm, well-lit kitchen. A constant temperature is just as important as a cool temperature, and the Bag-In-Box (BIB) packaging is designed to resist fluctuations.

How should I store Almaden wine cask after opening?

Once you have opened a cask, refrigerate both red and white wines to keep them as fresh as possible. Take the reds out of the fridge about an hour before serving.

How long will opened wine stay fresh?

Wines in a BIB will last up to six weeks once opened! Independent studies show that the last glass is as fresh as the first.

Can I cook with Almaden wines?

Of course! That's the beauty of having a well-crafted wine worth twice the price. You can be generous to your recipe and still have wine for the cook.

Where can I find Almaden wines in my area?

Almaden wines are broadly available wherever wine is sold. If your usual wine retailer does not carry the Almaden varietal you are looking for, we recommend you ask the store to make a special order for you. Requests like these are common, and the wines typically take a week to arrive.

Can I purchase wines directly from the Almaden website?

Thank you for your interest; however, we currently do not sell wine to consumers over the Internet or via direct mail. If you have a specific wine you need help locating, please speak with the owner or manager of your favorite store and request the varietal you are seeking.

How long should I age my wine before I drink it?

Almaden wines are crafted and cellared in our winery, then released ready to enjoy the day you buy it. Reds will be good for up to one year after you bring them home. Whites and Rosés are best served within a couple of months of purchase.

What about "the wine is best when it is consumed before" language that is on the top of the Almaden wine tap?

Our patented wine tap packaging offers the best protection from oxidation once the wine is opened. But what about unopened wine sitting in the stores? To insure you get fresh wine all the time, we are the only BIB wine company that stamps every cask with a freshness date to make sure our wine tastes its best. In fact, we ask our distributors and sales people to "rotate" our wine according to the freshness dates to make sure you have fresh wine available every day.

How much wine is in each cask?

Each 3.0L wine cask contains the equivalent of four 750ml bottles or two 1.5L bottles of Almaden wine. Each 5.0L wine tap contains the equivalent of six and a half bottles of Almaden wine.

Where can I find Almaden wines in the US?

In the wine section of Supermarkets and Liquor stores nationwide.

What is the difference between the two date codes on the Almaden casks and wine taps?

The first date code is the date/time the wine is actually packaged in the cask. The Freshness Assurance Date code is clearly printed on the top of each cask. This date tells our consumers their wine is fresh when it is purchased and that it will taste best when consumed by the date indicated.

What type of glass should I use to serve red wine, white wine or blush wine?

Serve red wines in a large wine glass with a full, rounded bowl at the bottom. The rounded bowl of the glass must be larger in order to showcase the depth of red wines, and the glass shape allows the wine to be exposed to more air, which lets it breathe more fully. When the wine can breathe, it brings out the complex flavors and aromas traditionally found in red wines.

Serve white wines in a tall, lean glass with a delicately curved bowl. White wines often express concentrated buttery, fruit flavors with low amounts of acidity. This shape of glass ensures that the acid in the wine perfectly balances the alcohol and rich flavors, emphasizing the fruit and bringing out a long, creamy finish in the mouth. This glass shape creates a balance between the attractive mineral character and the rich honey flavors of the wine.

Serve Blush or Rosé wines in a glass with an unusual curved design and a narrower base. This glass shape accentuates the wine's acidity, helping create a balance for the wine's sweet character. At the same time, the distinct design emphasizes the ripe peach and apricot flavors, often found in blush wines.

Is alcohol content required to be included on the label?

The alcohol content information is located on the bottom left corner opposite the (spout) panel. All label specifications are established by, and strictly adhered to under the direction of the Alcohol, Tobacco Tax and Trade Bureau (TTB). Alcohol percentage is required information for each wine package, along with specific legal copy. In fact, the information content, size, type face, and overall "readability" must be acceptable to the TTB in order to be approved for sale.

How can a wine stain be removed?

Most wine stains can be removed from permanent press, cotton blends and cotton fabrics by sponging the stain with undiluted white vinegar as soon as possible. Launder or commercially dry clean. For red wine stains, immediately sponge the stained area with white wine. Continue until red color is removed.

Are Almaden wines gluten free?

We did not use wheat, barley or rye in the production of these wines.

Are Almaden wines vegan friendly?

In the bottled state, the wines do not contain any animal products.