GRAN castillo

Cabernet Sauvignon dealcoholized red wine

VEGAN – 100% –

"A full rich wine from the heart of Spain. With great care and the latest technology the grapes are transformed into this wonderful wine."



Area of Production

Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with a strong influence from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Grape Variety

Cabernet Sauvignon

Winemaking

Selection of the best Cabernet Sauvignon grapes cultivated in the Valencia region. The grapes undergo traditional fermentation in stainless steel tanks with a short maceration to extract colour and structure. Following this, the wine undergoes a gentle dealcoholisation process to carefully remove the alcohol while preserving the tannins, aromas, and natural body of the wine. Wine suitable for vegetarians and vegans. Sugar comes 100% from grapes, no added sugar.

Tasting Notes

Colour: Appealing ruby colour.
Aroma: Expressive and pleasant. It features a combination of soft berry and fruity aromas, typical of the variety.
Taste: A mouth-filling wine that feels structured yet smooth. It is a well-balanced, deliciously round wine with a long-lasting finish.

Serving Suggestions

Gran Castillo Cabernet Sauvignon is a medium sweet red wine, well-balanced, deliciously round wine. Ideal to accompany red meats, pasta, cold meats and cheeses. Serve between 16 and 18ºC.

Alcohol Content 0,0% vol.
Available in 750ml