GRAN castillo

Chardonnay dealcoholized white 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

Chardonnay

Winemaking

Selection of the best Chardonnay grapes cultivated in the Valencia region. The grapes undergo a traditional fermentation process in stainless steel tanks at a controlled temperature to maximize varietal aromas.
Following fermentation, the wine undergoes a gentle dealcoholization process (via vacuum distillation at low temperatures) to remove the alcohol while preserving the natural flavors, structure, and aromatic profile of the Chardonnay grape. Wine suitable for vegetarians and vegans. Sugar comes 100% from grapes, no added sugar.



Tasting Notes

Colour: Bright, pale yellow and green hues colours.
Aroma: Fresh and expressive. The nose is characterized by powerful citrus and ripe white fruit notes.
Taste: Refreshing and smooth. It offers a perfect balance between acidity and fruitiness, leaving a clean, pleasant finish on the palate without the weight of alcohol.

Serving Suggestions

Ideally suited for fish dishes and seafood. It also pairs perfectly with white meats fresh cheeses.
Serve strictly cold, between 6°C and 8°C.

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