GRAN castillo | BARCELONA Sauvignon Blanc



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

Region

Mediterranean area, 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 - Sauvignon Blanc

Winemaking

Vinified by cold maceration in a pneumatic press for 8 hours. Fermentation takes place in stainless steels tanks at 16ºC using selected yeasts during 21 days.

Tasting Note

Colour: Pale yellow with green tinges.
Aroma: Fresh, ripe fruit with pronounced tropical fruit aromas.
Taste: Fresh, elegant with good weight of fruit and balanced acidity.

Serving Suggestions

Gran Castillo Barcelona is zingy and aromatic white wine, ideal on its own as an aperitif, or to accompany fish, risotto or spicy food. Served chilled at between 6 to 8ºC.

Alcohol Content: 11% vol.
Available in 750ml

Logistical information

Stopper: Screw cap
Packaging: 6 bottles per case
Euro-pallet: 4 cases / 504 bottles
Rows: 4
Weight: 701 kg