GRAN castillo

CABERNET SAUVIGNON
Semi-dry Red

"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

The best grapes of Cabernet Sauvignon variety are carefully selected at their optimum ripeness. Cold macerating at 14ºC for 3-5 days using selected yeasts. Fermentation in stainless steel tanks for 8 to 10 days at controlled temperature of 26ºC, followed by malolactic fermentation. The wine is partially aged for 4 months in American oak.

Tasting Notes

Colour: Deep red colour with purplish notes.
Aroma: Intense with fruity aromas of red fruits, and a subtle note of spice.
Taste: Very expressive, fruity with soft wooden touches and very pleasant tannins.

Serving Suggestions

Gran Castillo Family Selection Chardonnay is a medium dry white wine ideal with fish or salad. Serve chilled, between 6-8ºC.

Alcohol Content 12.5% vol.
Available in 750ml