GRAN castillo

Chardonnay
Semi-dry White

"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

Vinified by cold maceration and fermentation at 14ºC using selected yeasts

Tasting Notes

Colour: Gold yellow.
Aroma: Powerful mature fruit, citrus and vanilla flavours.
Taste: A crisp firm structure and elegant, stylish finish.

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% vol.
Available in 750ml

