GRAN castillo

SHIRAZ
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

Shiraz

WINEMAKING

The grapes are carefully selected, destemmed and gently crushed. The must is fermented using traditional methods during 12 days at 26ºC, but using modern winemaking technology. The wine is partially aged for 4 months in American Oak.

TASTING NOTES

Colour: Deep red colour with light violet tones.
Aroma: Very intense aroma of red fruits, black berry and redcurrant.
Taste: Soft fruity taste.

SERVING SUGGESTIONS

Gran Castillo Family Selection Shiraz is a medium dry red wine, delicious and perfect to accompany game, spiced dishes and cheese.

ALCOHOL CONTENT 12.5% vol.
AVAILABLE IN 750ml