GRAN castillo

Cabernet Sauvignon Medium Sweet 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

Careful selection of the best grapes of Cabernet Sauvignon. The grapes are destemmed and gently pressed and vinified in stainless steel tanks. Cold maceration at a temperature between 12 and 14ºC. Temperature controlled fermentation at 26ºC, guaranteeing that the primary aromas are maintained. Following the malolactic fermentation the wine is cold stabilized and filtered before bottling.



Tasting Notes

Colour: Bright ruby red.
Aroma: A combination of soft berry, fruity aromas.
Taste: Fruity, juicy and sweet, smooth, well structured with a long finish.

Serving Suggestions

Gran Castillo Cabernet Sauvignon is a medium sweet red wine, well-balanced, deliciously round wine. Ideal to accompany red meats, pasta, cold meats and cheeses. Serve between 16 and 18ºC.

Alcohol Content 12% vol.
Available in 750ml