GRAN castillo

Shiraz
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

Shiraz

Winemaking

The grapes are fermented using traditional methods during 12 days at 26ºC, but using modern winemaking technology. The wine is aged in stainless steel tanks for 6 months.

Tasting Notes

Colour: Deep red, with light violet reflexes.
Aroma: Fruity notes and a toasted background (mocha coffee). Nuances of spices and leather.
Taste: Velvety and dense with a firm and elegant body.

Serving Suggestions

Gran Castillo Shiraz is a medium sweet red wine, goes well with the majority of dishes. Delicious with game dishes, spiced dishes and goat cheeses. To enjoy this wine it should be served at between 16 and 18ºC.

Alcohol Content 12% vol.
Available in 750ml