GRAN castillo

Tempranillo Rosé
Medium Sweet Wine

"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

Tempranillo

Winemaking

Gentle pressing of the grapes followed by a short maceration on the skins. Only the free run juice, which is gravity fed, is used for this wine. Fermentation in stainless steel tanks for 20 to 25 days at controlled temperature of 14ºC using selected yeasts.

Tasting Notes

Colour: Bright cherry.
Aroma: Intense aromas of red fruits.
Taste: Fresh and sweet.

Serving Suggestions

Gran Castillo Tempranillo Rosé is a medium sweet rosé wine, ideal with pasta, rice, poultry and oriental dishes. This fresh and fruity wine can also be enjoyed on its own as an aperitif. Serve chilled around 8ºC.

Alcohol Content 11% vol.
Available in 750ml