GRAN castillo

Viura & Chardonnay
Medium Sweet 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

Viura & Chardonnay

Winemaking

The best grapes of both varieties are carefully picked then vinified separately. Cold pellicular maceration at 12ºC for 6 hours followed by fermentation in stainless steel tanks for 20 to 25 days at controlled temperature of 16ºC and using selected yeasts. Blending and ageing in stainless steel tanks before bottling.



Tasting Notes

Colour: Bright, pale yellow with green hues.
Aroma: Powerful citrus and ripe white fruit flavours.
Taste: A crisp firm structure and elegant, stylish finish.

Serving Suggestions

Gran Castillo Viura & Chardonnay is a medium sweet white wine ideal to accompany all types of fish and white meats. Ideal serving temperature 6-8ºC.

Alcohol Content 11% vol.
Available in 750ml & BIB