GRAN castillo | SEVILLA Cabarnet Sauvignon & Shiraz



"A full rich wine from the heart of Spain. With great care and the latest technology the grapes are transformed into this wonderful wine."

Region

Mediterranean area, 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 & Shiraz

Winemaking

Careful selection of the best grapes of Cabernet Sauvignon and Shiraz. The grapes are destemmed and gently pressed and vinified in stainless steel tanks. 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 Note

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

Serving Suggestions

Gran Castillo Sevilla is a 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

Logistical information

Stopper: Screw cap
Packaging: 6 bottles per case
Euro-pallet: 4 cases / 504 bottles
Rows: 4
Weight: 701 kg