Gran Castillo Sauvignon Blanc 75cl



Product image is illustrative





Product description

Careful selection of the best grapes of Sauvignon Blanc. The grapes are destemmed and gently pressed. Vinfied in stainless steel tanks. Cold maceration at a temperature between 12°C. Temperature controlled fermentation at 14°C, guaranteeing that the primary aromas are maintained.

Colour: Pale yellow with green tinges. Aroma: Ripe fruit with pronounced tropical fruit aromas. Taste: Fresh, elegant with good weight of fruit. Sweet finish with balanced acidity.

Serving suggestions

Gran Castillo Sauvignon Blanc is a medium sweet white wine ideal on its own as an aperitif, or to accompany tapas, fish, seafood, rice dishes and white meat. Ideal serving temperature 6-8°C.



Additional Information

Producer website: http://www.grancastillo.es/eng



Price per liter: 7 €/L Bottles per crate: 6 Minimum total cost: 5 €