Gran Castillo Selection Cabernet Sauvignon 75cl







Product description

STILL WINE

The best grapes of Cabernet Sauvignon variety are carefully selected at their optimum ripeness. Cold macerating at 14°C for

6 PCS

3-5 days using selected yeasts. Fermentation in stainless steel tanks for 8 to 10 days at controlled temperature of 26° C, followed by malolactic fermentation. The wine is partially aged for 4 months in American oak.

Colour: Deep red colour with purplish notes.

Aroma: Intense with fruity aromas of red fruits, and a subtle note of spice.

Taste: Very expressive, fruity with soft wooden touches and very pleasant tannins.

Serving suggestions

Gran Castillo Family Selection Cabernet Sauvignon is a medium dry red wine, perfect accompaniment to meat, game and cheese.





Grilled meat

Pork

Additional Information

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





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