





Product description

Product Group:

STILL WINE

The grapes are fermented using traditional methods during 12 days at 26°C, but using modern winemaking technology. The wine is aged in stainless steel tanks for 6 months.

Quantity per Crate: 6 PCS

Colour: Deep red, with light violet reflexes.

Aroma: Fruity notes and a toasted background (mocha coffee). Nuances of spices

and leather.

Taste: Velvety and dense with a firm and elegant body.

Serving suggestions

Gran Castillo Shiraz is a medium sweet red wine, goes well with the majority of dishes. Delicious with game dishes, spiced dishes and goat cheeses. To enjoy this wine it should be served at between 16 and 18°C.



Additional Information

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