# **Gran Castillo Sparkling Gold Semi Seco 75cl**







## Product description

#### Origin

This sparkling wine comes from the Valencia region. The climate in the region is strongly influenced by the warm Mediterranean weather. The vineyards in the region grow on a clayey surface and bask in hours of sunshine.

#### Description

We select the finest grapes of each variety. We ferment using selected yeasts at a temperature of 16°C to make the base wine. Later a second fermentation takes places in pressurized stainless steel tanks using a technique known as the short Charmant method, at a controlled temperature of 16°C until the pressure reaches a maximum of 4-5 bars. The wine is filtered under pressure using Tangential flow filtration and bottled including the remaining natural residual sugar.

#### Tasting notes

Colour: Bright yellow with green tinges.

Aroma: Very fruity with white fruit character, such as pear and apple together with stoned fruit such as peach.

Taste: Deliciously fresh and crisp. On the palate the gas feels creamy; the combined fruit aromas have a slightly sweet taste but fresh

# Serving suggestions

Gran Castillo Sparkling Gold is ideal as an aperitif or to accompany all types of fish, seafood and rice dishes. Always serve very chilled at around 4°C.



### **Additional Information**

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