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