Gran Castillo Tempranillo 75cl







Product description

Vinified in stainless steel tanks. Cold maceration at 14°C and fermentation at 26°C. Malolactic fermentation in steels tanks.

Colour: Deep cherry red.

Aroma: Powerful with mature red fruit notes and touches of spice.

Taste: Medium sweet, soft and fruity, mouth filling with a combination of plum fruit

and a dash of juicy cherry.

Serving suggestions

Gran Castillo Tempranillo is a medium sweet ideal as an accompaniment to grilled red meat, roast meat, rice dishes, tapas and strong cheeses. Serve 18°C.



Grilled meat

Additional Information

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