Gran Castillo Tempranillo Rose 75cl







Product description

Gentle pressing of the grapes followed by a short maceration on the skins. Only the free run juice, which is gravity fed, is used

for this wine. Fermentation in stainless steel tanks for 20 to 25 days at controlled temperature of 14°C using selected yeasts.

Colour: Bright cherry.

Aroma: Intense aromas of red fruits.

Taste: Fresh and sweet.

Serving suggestions

Gran Castillo Tempranillo Rosé is a medium sweet rosé wine, ideal with pasta, rice, poultry and oriental dishes. This fresh and fruity wine can also be enjoyed on its own as an aperitif. Serve chilled around 8°C.





ad Snacks

Additional Information

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