## **Gran Castillo Viura & Chardonnay 75cl**







## Product description

The best grapes of both varieties are carefully picked then vinified separately. Cold pellicular maceration at 12°C for 6

hours followed by fermentation in stainless steel tanks for 20 to 25 days at controlled temperature of 16°C and using selected yeasts. Blending and ageing in stainless steel tanks before bottling.

Colour: Bright, pale yellow with green hues. Aroma: Powerful citrus and ripe white fruit flavours. Taste: A crisp firm structure and elegant, stylish finish.

## Serving suggestions

Gran Castillo Viura & Chardonnay is a medium sweet white wine ideal to accompany all types of fish and white meats. Ideal serving temperature 6-8°C.



## Additional Information

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





Price per liter: 7 €/L Bottles per crate: 6 Minimum total cost: 5 €