



GRAN
castillo

GRAN CASTILLO FAMILY SELECTION CABERNET SAUVIGNON 750ML

Origin:

Cabernet Sauvignon comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The favour bouquet of the wine could be characterised as expressive and pleasantly rich in tannins. There is also a hint of fruits and light wood. Its aroma is spicy and dominated by red fruits.

Food Pairing:

Family Selection Cabernet Sauvignon is best with meat and game dishes, and cheese.

Technical Information:

100% Cabernet Sauvignon

Alcohol: 13%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO FAMILY SELECTION SHIRAZ 750ML

Origin:

Family Selection Shiraz comes from Denominacion de Origen Protegida 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.

Tasting Notes:

The flavour of the wine is pleasantly soft and fruity. Its aroma is strong and intense with hints of red fruits, dewberry and red currant.

Food Pairing:

Enjoy the medium-dry Family Selection Shiraz with game, spicy food and various ripe cheeses.

Technical Information:

100% Shiraz
Alcohol: 13%



Wine Of Spain



GRAN
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GRAN CASTILLO FAMILY SELECTION CHARDONNAY 750ML

Origin:

Family Selection Chardonnay comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The wine's flavour is crisp and strong with an elegant finish. Its aroma is dominated by ripe fruits, citrus and vanilla.

Food Pairing:

Chilled Chardonnay is excellent with fish and salads.

Technical Information:

100% Chardonnay

Alcohol: 12.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO FAMILY SELECTION SAUVIGNON BLANC 750ML

Origin:

Family Selection Sauvignon Blanc comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The wine's character is gentle, refreshing and very fruity. Its aroma bouquet is dominated by tropical fruits.

Food Pairing:

Chilled Family Selection Sauvignon Blanc is perfect with fish, seafood or rice dishes. The wine is also an excellent aperitif.

Technical Information:

100% Sauvignon Blanc

Alcohol: 12%



Wine Of Spain



GRAN
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GRAN CASTILLO VR TEMPRANILLO 750ML

Origin:

Tempranillo comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The character of the medium-sweet Tempranillo is soft and full. Its flavour bouquet is dominated by plum, juicy cherry and fruits. Its aroma is strong, spicy and dominated by red fruits.

Food Pairing:

The medium-sweet Tempranillo is perfect with grilled and roasted meat, rice dishes, tapas and strong cheeses.

Technical Information:

100% Tempranillo

Alcohol: 12.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO VR TEMPRANILLO ROSÉ 750ML

Origin:

Tempranillo Rosé comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The flavour bouquet of Tempranillo Rosé is fresh and its aroma is strongly influenced by red fruits.

Food Pairing:

Tempranillo Rosé is perfect with pasta, rice, poultry and Asian dishes. Tempranillo Rosé is also an excellent aperitif.

Technical Information:

Tempranillo, Cabernet Sauvignon

Alcohol: 11.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO VR VIURA & CHARDONNAY 750ML

Origin:

Viura & Chardonnay comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

Viura & Chardonnay is a wine with a strong structure and an elegant finish. Its aroma is dominated by citrus and ripe white fruits.

Food Pairing:

Chilled Viura & Chardonnay is perfect with white meat and fish.

Technical Information:

Viura, Chardonnay

Alcohol: 11.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO VR CABERNET SAUVIGNON 750ML

Origin:

Cabernet Sauvignon comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The character of the medium-sweet Cabernet Sauvignon is fresh and fruity with a strong structure and long finish. Its aroma is also pleasantly fruity and contains a hint of berries.

Food Pairing:

Cabernet Sauvignon is excellent with red meat, pasta and cheese.

Technical Information:

100% Cabernet Sauvignon

Alcohol: 12.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO VR MOSCATEL 750ML

Origin:

Moscatel comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The character of the wine is truly intense and complex. Its flavour bouquet is full and fresh with a beautifully balanced finish. The wine's aroma is dominated by various tropical fruits and gooseberry.

Food Pairing:

Gran Castillo Moscatel is perfect with various salads, fish, pasta, paella, seafood, white meat, spicy food and cheese. The wine can also be served as a delicious aperitif.

Technical Information:

100% Moscatel

Alcohol: 11.5%



Wine Of Spain



GRAN
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GRAN CASTILLO VR SHIRAZ 750ML

Origin:

Shiraz comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

The flavour bouquet of the Shiraz is beautifully velvety, full and elegant with a strong structure. Fruits, roasted coffee beans, spices and leather can be detected in its aroma.

Food Pairing:

Enjoy the medium-sweet Shiraz with tasty game, spicy food and goat cheese.

Technical Information:

100% Shiraz
Alcohol: 12%



Wine Of Spain



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GRAN CASTILLO VR MERLOT 750ML

Origin:

We select the finest grapes from the oldest Merlot vines.

After destemmed, we pass the grapes through our tubular heat exchanger to cool them to 14°C.

The grapes are cold crushed and fermented at 26°C. Malolactic fermentation in stainless steel tanks.

Tasting Notes:

Gran Castillo Merlot is a medium sweet red wine, well-balanced, deliciously round wine.

Unctuous, sweet, smooth, dense with a good structure and balanced acidity.

Food Pairing:

Ideal to accompany red meats, pasta, cold meats and cheeses.

Serve between 16 and 18°C.

Technical Information:

100% Merlot

Alcohol: 12%



Wine Of Spain



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GRAN CASTILLO VR SAUVIGNON BLANC 750ML

Origin:

Careful selection of the best grapes of Sauvignon Blanc. The grapes are destemmed and gently pressed. Vinified in stainless steel tanks. Cold maceration at a temperature between 12°C. Temperature controlled fermentation at 14°C, guaranteeing that the primary aromas are maintained.

Tasting Notes:

Gran Castillo Sauvignon Blanc is a medium sweet white wine.
Fresh, elegant with good weight of fruit. Sweet finish with balanced acidity.

Food Pairing:

Ideal on its own as an aperitif, or to accompany tapas, fish, seafood, rice dishes and white meat.
Ideal serving temperature 6-8°C.

Technical Information:

100% Sauvignon Blanc
Alcohol: 11%



Wine Of Spain



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GRAN CASTILLO FAMILY SELECTION MOSCATO VIURA 750ML

Origin:

The Denominación de Origen Protegida Valencia is near the Mediterranean coast in the East of the country where the altitude varies between 250m and 1000m. The climate is warm with strong influences from the Mediterranean sea. For centuries grapes have been grown in the chalk clay soil which together with the constant presence of strong sunlight produces fruity wines with a good structure and smooth tannins.

Tasting Notes:

Colour: Golden yellow with green reflexes, very brilliant.

Aroma: Very intense and complex with a wide range of exotic fruit aromas (lychees, passion fruit) over a background of floral notes.

Taste: Rich and aromatic, both round and fresh, very persistent.

Food Pairing:

Gran Castillo Family Selection Moscato Viura is a very aromatic white wine, perfect match for rich fish casseroles, seafood or white meats. It can also be served on its own as an aperitif.

Technical Information:

85% Moscato, 15% Viura

Alcohol: 11%



Wine Of Spain



GRAN
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GRAN CASTILLO SPARKLING ICE 750ML

Origin:

ICE sparkling wine comes from the Denominacion de Origen Protegida 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.

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. A creamy sensation from the fine mousse, well balanced, with citric and floral flavours and a long finish.

Food Pairing:

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

Technical Information:

Viura

Alcohol: 10.5%



Wine Of Spain



GRAN
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GRAN CASTILLO SPARKLING GOLD SEMI SECO 750ML

Origin:

This sparkling wine comes from the Denominacion de Origen Protegida 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.

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.

Food Pairing:

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

Technical Information:

Viura, Chardonnay

Alcohol: 11%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SPARKLING SILVER DULCE 750ML

Origin:

This sparkling wine comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

Colour: Bright yellow with hues of white gold.

Aroma: Very fruity with aromas of white flowers and tones of citric fruits from the Mediterranean.

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

Food Pairing:

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

Technical Information:

Viura, Moscato

Alcohol: 10.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SPARKLING ROSÉ DULCE 750ML

Origin:

Rose sparkling wine comes from the Denominacion de Origen Protegida 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.

Tasting Notes:

Colour: Intense cherry red with violet tones and fine bubbles.

Aroma: Very fresh and intense, with ripe fruit aromas.

Taste: "Refreshing, fruity and Young. The gas gives a creamy effect with fruit aromas combined with a slightly sweet but fresh finish.

Food Pairing:

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

Technical Information:

Tempranillo, Bobal & Muscat

Alcohol: 7.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SECRETO 750ML

Origin:

Utiel-Requena Protected Denomination Of Origin. Continental climate influenced by the Mediterranean. Wide temperature variations between day and night. Average annual temperature: 13°C. Calcareous, clay soils.

Tasting Notes:

Colour: Ruby red with russet hues.

Aroma: Ripe and smooth, with elegant aromas of fruit compote over balsamic notes (vanilla, tobacco, cocoa).

Taste: Broad, rounded, creamy and very long. Recalls liqueur chocolates with notes of blueberry jam.

Food Pairing:

Secreto Reserva is perfect to accompany red meats, game and mature cheeses.

Serve between 16°C and 18°C.

Technical Information:

Syrah, Garnacha & Cabernet Sauvignon

Alcohol: 15%



Wine Of Spain



GRAN
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GRAN CASTILLO COLECCIÓN PARADORES CHARDONNAY 750ML

Winemaking:

Vinified by cold maceration and fermentation at 14°C using selected yeasts.

Tasting Notes:

Colour: Gold yellow

Aroma: Powerful mature fruit, citrus and vanilla flavours.

Taste: A crisp firm structure and elegant, stylish finish.

Food Pairing:

Paradores Chardonnay is ideal with fish or salad, serve between 6°C and 8°C.

Technical Information:

Chardonnay

Alcohol: 12%



Wine Of Spain



GRAN castillo

GRAN CASTILLO COLECCIÓN PARADORES CRIANZA 750ML

Origin:

The Denominacion de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Tasting Notes:

Colour: Ruby red with earthy tines.

Aroma: Warm, elegant aromas of ripe fruits herbaceous plants.

Taste: Smooth and velvety with ripe tannins

Food Pairing:

Paradores Crianza is ideal to accompany red meats, roasts and mature cheese. Serve between 16°C and 18°C. It is recommended the bottle is opened 30 minutes before serving.

Technical Information:

50% Tempranillo, 30% Monastrell & 20% Syrah

Alcohol: 13.5%



Wine Of Spain



GRAN castillo

GRAN CASTILLO COLECCIÓN PARADORES RESERVA 750ML

Origin:

The Denominacion de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Tasting Notes:

Colour: Ruby red with earthy tones.

Aroma: Mature and smooth, with elegant aromas of fruit compote, vanilla, tobacco and chocolate.

Taste: Full, smooth and long lasting. Good structure that will develop further in the bottle.

Food Pairing:

Paradores Reserva is a prestigious wine ideal to accompany at a variety of gourmet dishes, meats, roasts, cured cheeses. Serve at a temperature of 16°C and 18°C. This wine should be opened at least 30 minutes before serving.

Technical Information:

40% Tempranillo, 40% Monastrell & 20% Cabernet

Alcohol: 13.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SIGNATURE RESERVA 750ML

Origin:

Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Tasting Notes:

This wine has ruby red colour with earthy tones. In the nose it is mature and smooth, with elegant aromas of fruit compote, vanilla, tobacco and chocolate. Full, smooth and long lasting taste. The wine has very good structure that will develop further in the bottle.

Food Pairing:

Gran Castillo Signature Reserva is a prestigious wine ideal to accompany a variety of gourmet dishes, meats, roasts, cured cheeses. Serve at a temperature of 16°C and 18°C. This wine should be opened at least 30 minutes before serving.

Technical Information:

40% Tempranillo, 40% Monastrell & 20% Cabernet
Alcohol: 13.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SIGNATURE TEMPRANILLO 750ML

Origin:

A full rich wine from the heart of Spain.

With great care and the latest technology the grapes are transformed into this wonderful wine.

Tasting Notes:

Colour: Intense deep red.

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

Taste: Round, well-structured with soft tannins, balanced acidity and a long finish.

Food Pairing:

Gran Castillo Tempranillo is delicious with meat, risotto, cheese or tapas. Serve at 18°C.

Technical Information:

Tempranillo

Alcohol: 12.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SIGNATURE BOBAL CABERNET SAUVIGNON ROSÉ 750ML

Origin:

A full rich wine from the heart of Spain.

With great care and the latest technology the grapes are transformed into this wonderful wine.

Tasting Notes:

Colour: Bright Cherry.

Aroma: Intense aromas of red fruits.

Taste: Fresh and dry.

Food Pairing:

Gran Castillo Bobal Cabernet Sauvignon Rosé is an ideal accompaniment to rice dishes, pasta and fish. Serve chilled at 6°C ~ 8°C.

Technical Information:

Bobal, Cabernet Sauvignon

Alcohol: 12%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SIGNATURE VIURA 750ML

Origin:

A full rich wine from the heart of Spain.

With great care and the latest technology the grapes are transformed into this wonderful wine.

Tasting Notes:

Colour: Straw yellow with pale green tones.

Aroma: Delicate and fruity with aromas typical of the Viura grape variety (pear and pineapple).

Taste: Light and fresh with a long finish.

Food Pairing:

Serve Gran Castillo Viura between 6°C ~ 8°C. Ideal with seafood, fish and salads.

Technical Information:

Viura

Alcohol: 11%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SIGNATURE CABERNET SAUVIGNON 750ML

Origin:

A full rich wine from the heart of Spain.

With great care and the latest technology the grapes are transformed into this wonderful wine.

Tasting Notes:

Colour: Bright ruby red.

Aroma: A combination of soft berry, fruity aromas.

Taste: Fruity, juicy and sweet, smooth, well-structured with a long finish.

Food Pairing:

Serve Gran Castillo Cabernet Sauvignon between 16°C and 18°C. Ideal to accompany red meats, pasta and cheeses.

Technical Information:

Cabernet Sauvignon

Alcohol: 12.5%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO MIRADOR RED BLEND 750ML

Origin:

Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Tasting Notes:

The wine is bright ruby red. Intense aromas of ripe berries with the attractive, spicy tones of the Cabernet Sauvignon and toasted oak. Taste is fruity, juicy and smooth and toasted flavour on the finish.

Food Pairing:

This full-bodied wine is delicious with meat dishes, pasta and cheese.

Technical Information:

Cabernet Sauvignon, Monastrell

Alcohol: 13%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO MIRADOR DARK BLEND 750ML

Origin:

Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Tasting Notes:

The wine has intense, red light earthy hues. Aroma is deep and complex with forest fruit aromas together with tones of toffee and vanilla. Taste is fresh, deep bodied with smooth tannins and very long.

Food Pairing:

The wine is ideal to accompany meats, game and cold meats. We recommend decanting the bottle at least one hour prior to serving

Technical Information:

Cabernet Sauvignon, Monastrell

Alcohol: 13%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO BRANDY SOLERA RESERVA 700ML

Origin:

"Gran Castillo" Brandy de Jerez Reserva it is brandy obtained from wine spirit that has been subjected to a system of aging in American oak casks following the traditional Solera and Criaderas system to the required minimum average age for a Brandy de Jerez Reserva (Aged on average for 1 year and having a total content of volatile components of 200 mg. per 100cc of pure alcohol).

Tasting Notes:

Colour: Bright. Brown with darker tones.

Aroma: "Estery" nose that evokes the fine distilled wines it is made from. Hint of oak. Aroma softened, with hints of coffee.

Taste: Fleshy and softened.

Food Pairing:

Ready for consumption. Neat or with ice or as a mixer with soft drinks.

Technical Information:

Alcohol: 38%



Wine Of Spain



GRAN
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GRAN CASTILLO BRANDY SOLERA 700ML

Origin:

"Gran Castillo" Brandy de Jerez Solera it is brandy obtained from wine spirit that has been subjected to a system of aging in American oak casks following the traditional Solera and Criaderas system to the required minimum average age for a Brandy de Jerez Solera (Aged on average for 6 months and with a total content of volatile components of over 150mg per 100cc of pure alcohol)

Tasting Notes:

Colour: Bright. Brown with amber tones.

Aroma: Aromas that evokes the fine distilled wines it is made from. Hint of oak.

Taste: Fleshy and softened.

Food Pairing:

Ready for consumption. Neat or with ice or as a mixer with soft drinks.

Technical Information:

Alcohol: 36%



Wine Of Spain



GRAN castillo

GRAN CASTILLO COLECCIÓN PARADORES ROSÉ 750ML

Origin:

The Denominación de Origen Protegida Valencia is near the Mediterranean coast in the East of the country where the altitude varies between 250m and 1000m. The climate is warm with strong influences from the Mediterranean sea. For centuries grapes have been grown in the chalk clay soil which together with the constant presence of strong sunlight produces fruity wines with a good structure and smooth tannins.

Tasting Notes:

Color: Pale cherry.

Aroma: Aromas of high intensity with tones of red fruit and a touch of pepper at the end.

Taste: Intense, elegant with good fruit and lively acidity.

Food Pairing:

A beautiful delicate wine ideal as an aperitif or with meat, pasta or paella.

Technical Information:

Cabernet Sauvignon

Alcohol: 12%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO COLECCIÓN PARADORES CABERNET SAUVIGNON 750ML

Origin:

The Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250m and 1000m. The climate is warm with a strong influence from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Tasting Notes:

Color: Bright ruby red.

Aroma: A combination of soft berry, fruity aromas.

Taste: Fruity, juicy and sweet, smooth, well-structured with a long finish.

Food Pairing:

Paradores Cabernet Sauvignon is ideal to accompany red meats, pasta, cold meats and cheeses. Serve between 16°C and 18°C.

Technical Information:

100% Cabernet Sauvignon

Alcohol: 12.5%



Wine Of Spain



GRAN
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GRAN CASTILLO COLECCIÓN SHIRAZ 750ML

Origin:

The Denominación de Origen Protegida Valencia is near the Mediterranean coast in the East of the country where the altitude varies between 250m and 1000m. The climate is warm with strong influences from the Mediterranean sea. For centuries grapes have been grown in the chalk clay soil which together with the constant presence of strong sunlight produces fruity wines with a good structure and smooth tannins.

Tasting Notes:

Color: Deep red, with light violet reflexes.

Aroma: Intense aroma of red fruits, blackberry and redcurrant.

Taste: Oily, dense, fruity and very long.

Food Pairing:

Paradores Shiraz is a fruity, full-bodied red wine delicious with red meat, spicy dishes and goat cheeses. To enjoy this wine it should be served at between 16°C and 18°C, avoid serving at higher temperature.

Technical Information:

Shiraz

Alcohol: 13%



Wine Of Spain



GRAN
castillo

GRAN CASTILLO SPARKLING ICE ROSÉ 750ML

Origin:

We select the finest grapes of both varieties. We ferment using selected yeasts at a temperature of 16°C to make the base wine. Later a second fermentation takes place in pressurised 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 cross flow filtration and bottled including the remaining natural residual sugar.

Tasting Notes:

Colour: Bright red cherry red with violet tones and fine bubbles.

Aroma: Notable fruity aromas, strawberry and raspberry tones.

Taste: Deliciously fresh and crisp. A creamy sensation from the fine mousse; well balanced, with red fruit flavours and a long finish.

Food Pairing:

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

Technical Information:

Bobal, Tempranillo

Alcohol: 10.5%



Wine Of Spain