

Gran Sello

I.G.P. Castilla

White Macabeo Verdejo 2025

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 757 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

The harvest

The 2025 vintage can be described as a harvest with personality, marked by a wet start and a warm finish that has favored concentrated and expressive wines. These wines faithfully reflect the continental-Mediterranean climate of the region and the careful vineyard management during a challenging year. The end result is wines that clearly show the imprint of the year: good aromatic intensity, well-defined ripe fruit, solid structure, and good concentration.

Vinification

The grapes are cold macerated at low temperature and then lightly pressed to obtain the free run juice, which was then fined for over 48 hours before the alcoholic fermentation. Finally, fermentation takes place in stainless steel vats at 15°C.

Tasting notes

Colour: Pale lemon colour with brass metallic tints.

Nose: Rich and floral on the nose with summer flowers, apple skins, peaches and roasted nuts.

Palate: Ample, fresh with a rich flavour. The richness is well balanced with its fruity acidity and a long finish of baked but zingy green apples and a mineral touch.

Food pairing: Shellfish, all seafood, grilled fish, all types of vegetables, salads and a large variety of tapas.

ARAEX
Grands
Spanish Fine Wines

GRAN SELLO



Technical data

Varietals	70% Macabeo, 30% Verdejo.
Vine Age	More than 10 Years on Average.
Fermentation Temperature	13-15°C
Fermentation & Maceration Period	20 Days.
Alcohol content (vol)	12,5% vol
Acidity total (gr/l)	5,4 g/L
pH	3,5
SO2 free (mg/l)	110mg/L
Residual sugar (gr/l)	6,5 g/L
Suggested serving temperature	8-10°C
Winemaker	Daniel Lorenzo.



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