

Castell d'Or is the legacy of the first cooperatives founded at the end of the 19th and turn of the 20th century. Today, we are a total of **16 cooperatives**, representing more than 2,200 families who work the land with love and respect for nature.

United by a shared objective, to build a common business with value, character, tradition... a real "Castell d'Or" (Golden Castle), which enables the development of the activity of our members, who are the direct beneficiaries of their work.

At Castell d'Or we have been selecting the finest vines and using modern facilities to create exclusive, **Premium** category wines since 2005.

***Powerful, robust and
penetrating wine with
aromas of ripe black fruit.
Originating from vines of
over 50 years of age.***



The **Castell d'Or Abadía Mediterrània wine** is a product of the **Priorat DOQ**, a designation that provides us with very special wines that reflect the distinctive character of a unique area where the soil is low in organic matter. This means that the vines growing there have a very high concentration of minerality which is transmitted in each bottle of wine from the DOQ Priorat.

This wine comes from the old **Bellmunt del Priorat** estates, where the slate soil and the low rainfall have lent it great intensity. The cultivation of the vines on slopes with over 15% gradients and the dry climate forge the character of a wine that is well-structured with intense flavours and aromas typical of the Priorat DOQ.

The Selección Esplugen wine is crafted from the traditional Priorat region grape varieties of **Garnacha** and **Cariñena**.

TECHNICAL DATA

Grape varieties

Garnacha Negra 50% and Carinyena 50%

Age of vines

Over 50 years

Fermentation temperature

16°C

Fermentation duration

9 days

Time spent in French oak barrel

>10 months

Alcohol content (vol)

14,5 %

Recommended serving temperature

13-15°C

Winemaker

Joan Rabadà

VINE AND HARVEST

The grape harvest is the culmination of a full natural cycle during which the growers **respect the seasons and tend to the vine at all stages of its growth**. At harvest time, Castell d'Or ensures that the bunches are in good health and that the grapes are perfectly ripe. These are transported quickly and carefully to our modern facilities where we select the highest quality must for the production of our wines.

Garnacha Negra has a compelling aromatic profile of great complexity and produces very well-structured wines. **Cariñena**, also known as **Samsó** in the area, is an intensely aromatic varietal and produces wines with character and body.



PRODUCTION

We strive to obtain a must with the best organoleptic qualities and to this end we use a pressing process that controls the pressure applied, keeping it as gentle as possible to obtain an excellent raw material. In temperature-controlled stainless-steel vats, the action of the yeasts is slowed down to ensure that the process of converting sugars into alcohol is appropriate for achieving the desired alcoholic content, aromas and flavours, as well as ensuring that the end product will preserve well.

We obtain a powerful, robust, perfumed and penetrating wine, derived from our oldest Garnacha and Cariñena vines. The wine spends **over 10 months ageing in French oak barrels**.

TASTING NOTES



Appearance

Cherry red hue of medium intensity.



Nose

Hints of liquorice and ripe black fruit (jam), deep, complex fragrances, graphite and toasted notes.



Palate

Good structure on the palate, well-balanced acidity, smooth tannins and a long, lingering finish.



Food pairings

Roasts, red meats, grilled meats, game dishes, cheeses.