

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.

***Cava de Guarda Superior,  
aged for more than 48 months.  
An exquisite cava, perfect for  
special occasions.***



Cava **Castell d'Or** is located in the **Comtats de Barcelona** area, a land of diverse landscapes, mainly composed of pretty valleys nesting in between low-lying mountain ranges. The grapes for Cava Castell d'Or originate from a region with a long tradition of winegrowing dating back more than 2,000 years. The proximity to the coast and the high altitude of some of the vineyards – situated up to 750 m above sea level – create a diversity of microclimates resulting in a **cava with a unique personality**. Furthermore, thanks to the large expanse of the vineyards worked by our winegrowers, we are able to **select only the choicest grapes** from each sub-region.

Due to the influence of the mountains and the **Mediterranean climate**, Cava Castell d'Or is a **Cava de Guarda Superior**.

#### TECHNICAL DATA

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##### Grape varieties

Parellada 60% and Chardonnay 40%

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##### Age of vines

Over 10 years

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##### Fermentation temperature

16°C

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##### Fermentation duration

9 days

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##### Time in bottle

>48 months

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##### Alcohol content (vol)

11,50 %

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##### Total acidity (gr/l)

6,2

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##### pH

3,05

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##### Residual sugar (gr/l)

1,2

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##### Recommended serving temperature

6-8°C

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##### Winemaker

Joan Rabadà

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#### PRODUCTION

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We craft cavas of exceptional quality, produced in the Cava D.O. using the **traditional method**, which consists of carrying out the second alcoholic fermentation in the bottle. Each grape variety is harvested and fermented separately. For the second fermentation, the bottles are stored in underground cellars at a constant temperature of 15°-17°C with the wines remaining in contact with their yeasts.



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## AGEING

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This Cava is classified as a **Cava de Guarda Superior**, and spends more than 48 months in the bottle where it undergoes the second fermentation to acquire its bubbles. After this, we start the riddling process: the sediments, resulting from the depletion of the yeasts, are deposited in the neck of the bottle, thanks to a daily rotation of the bottles carried out in our cellars.

The autolysis of the yeasts endow this cava with unique characteristics and, in this case, a great aromatic intensity. This is an exquisite cava, perfect for special occasions.

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## TASTING NOTES

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### Appearance

Slightly golden.



### Nose

Pastries, fudge and dried fruit and nuts.



### Palate

Well-balanced, good body, structure and persistence.



### Food pairings

Perfect with all types of fish, seafood, white and red meats, dishes with sauces. Excellent with prepared and more complex dishes.