

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.

From the blend of Cabernet Franc and Merlot, a powerful and round wine is born, with a wide aromatic complexity.



Wine has been produced in Catalonia for more than 2000 years, which goes some way to explaining the high quality of the wines produced there. The **Castell d'Or Red Wine** comes from the **Catalunya DO** which is a modern, versatile and innovative DO that works hard to enhance the quality of its products.

The Castell d'Or Red Wine is a wine produced from **Cabernet Franc and Merlot**, two of the most popular grape varieties for producing red wines with rich aromas of ripe fruit.

The Catalunya D.O. Castell d'Or Red Wine is **powerful and intense, with a deep, bright colour** and a great **aromatic complexity** that lends it personality, balance and expressivity

TECHNICAL DATA

Grape varieties

Cabernet Franc 50% and Merlot 50%

Age of vines

Over 10 years

Fermentation temperature

16°C

Fermentation duration

9 days

Alcohol content (vol)

12 %

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.

This wine is made from the **blend** of two varieties: **Merlot and Cabernet Franc** which gives rise to a meaty wine, with aromas of raspberries and red fruit.



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.

The Castell d'Or Red is a **bright and intense wine with a concentrated colour and aromas of cherry and ripe fruit. It shows power on the palate with some pleasant tannins.**

TASTING NOTES



Appearance

Intense ruby red



Nose

Red fruit, cherries, blackberries and plums.



Palate

Nice intensity and pleasant tannins



Food pairings

Meats, roasts, pâtés, Iberian hams, cheese, oily fish.

