

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.

Cavas produced with our own grapes. Exclusive selection of the finest vineyards.



Cava **Castell d'Or** is located in the **Comtats de Barcelona** area, a land of diverse landscapes, mainly composed of pretty valleys nestling 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 well-balanced, elegant and clean cava that is distinguished by its honest character and floral notes.

TECHNICAL DATA

Grape varieties	Xarel·lo 40%, Macabeo 30% and Parellada 30%
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Time in bottle	>12 months
Alcohol content (vol)	11,50 %
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	1,2
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	293 kJ / 70 kcal
Ingredients	Grape, expedition liqueur, sulfur dioxide

COMPLETE RANGE





PRODUCTION

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.

AGEING

This cava is classified as a **Cava de Guarda**, and spends more than 12 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 native yeasts lend our cava its unique personality.

TASTING NOTES



Appearance

Pale gold, fine and abundant bubbles.



Nose

Ripe stone fruit, citrus and toasted notes.



Palate

Fresh and light, good acidity, aftertaste of citrus and white fruit.



Food pairings

Ideal with savoury dishes. Barbecues and dishes prepared on the grill. Cured cheeses. Iberian hams.

RECOGNITION AND AWARDS

· Gold Medal – **Premis Vinari 2023**

