

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.

*A non-alcoholic sparkling wine made from the finest selection of grapes. Refreshing with citrus and tropical notes.*



**Sparkling Castell d'Or 0,0%** is a non-alcoholic sparkling wine. It is crafted from the finest selection of grapes, as is the case with our Cava from the same range. It is made from the traditional grape varieties of **Xarel-lo, Macabeo and Parellada**.

The production process is also meticulous. The base wine is de-alcoholised by means of an innovative system of vacuum distillation carried out at a very low temperature to preserve the properties of the wine. The result is a lively, fruity and very refreshing sparkling wine with enticing tropical and citrus aromas.

We preserve all the flavour of the **coupage** and obtain high quality bubbles and good acidity, but without the alcohol. This means that those who wish to enjoy the great quality of our products can also do so in an alcohol-free version.

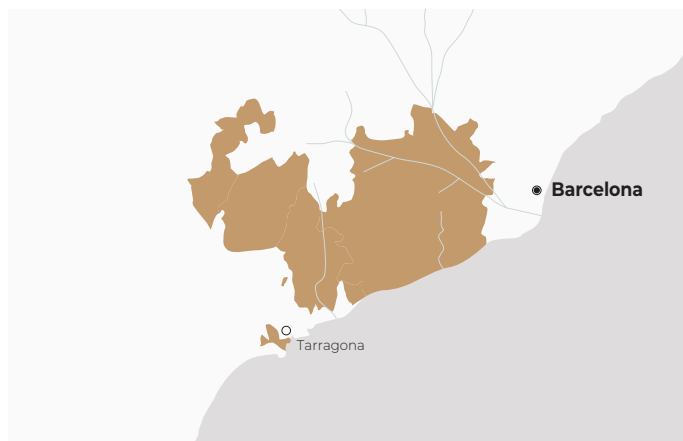
#### TECHNICAL DATA

<b>Grape varieties</b>	Xarel-lo 40%, Macabeo 30% and Parellada 30%
<b>Alcohol content (vol)</b>	0,04 %
<b>Total acidity (gr/l)</b>	7,8
<b>pH</b>	2,7
<b>Residual sugar (gr/l)</b>	50
<b>Winemaker</b>	Joan Rabadà
<b>Sizes available</b>	75 cl
<b>Recommended serving temperature</b>	5-7°C
<b>Energetic value</b>	84 kJ / 20 kcal
<b>Ingredients</b>	Grape, concentrated and rectified grape must, dealcoholized wine, natural aroma. Preservatives and antioxidants: Carbon dioxide, sulfur dioxide, dicarbonate of dimethyl.

\*May contain residual alcohol: <0,05%

#### COMPLETE RANGE





## PRODUCTION

This sparkling wine is crafted using the most advanced technology available in the winemaking and chemical industries. Firstly, a coupage is created with the same grape varieties that we use to produce our cava and wine. Then, an organoleptic molecular deconstruction technique is used to separate the wine's molecules and thus remove the alcohol. This technique continues with an organoleptic reconstruction, which allows the molecules to be put back together whilst preserving all their flavours and aromas. We thus obtain a pleasant, fresh and well-balanced sparkling wine.

## CHARACTERISTICS

This sparkling wine is fruity with a lovely acidity on the palate. It has a remarkably fruity aftertaste with enticing notes of tropical and citrus fruits. It is the perfect choice for those who prefer not to consume alcohol because they don't like it, can't tolerate it, or have been advised not to consume it.

## FICHA DE CATA



### Appearance

Bright straw yellow colour with lingering bubbles.



### Nose

Very refreshing tropical notes with hints of citrus.



### Palate

Lively and fruity with well-balanced acidity, it creates a pleasant sensation on the palate. Fruity aftertaste, reminiscent of tropical fruit with a touch of citrus.



### Food pairings

Ideal as an aperitif. Pairs nicely with salads or light starters. Also works well with Asian or spicy food.