

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.

Notes of strawberries and cherries with delicate citrus undertones define a rounded and balanced wine on the palate.



Cossetània Wine is inspired by the Iberian tribe who inhabited the **Penedès and Camp de Tarragona areas** from the 6th century BC, during the Iron Age. Agriculture played a crucial role in the development of this settlement. The land, the crops, nature, and its cycles and mysteries shaped their perception of the world.

For the Cossetans, agriculture was a fundamental source of wealth. With this way of life and understanding of the world, vine cultivation played a crucial and determining role.

Cossetània Wine is **a journey through time**, from the origins of viticulture to the aromas and flavours you will discover in your glass. It is an internationally recognised product of exceptional quality.

You will discover a **seductive and sweet wine**, reminiscent of aromas of strawberries and berries that captivate the most demanding palates.

TECHNICAL DATA

Grape varieties	Merlot 100%
Vintage	2023
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	11.50 %
Total acidity (gr/l)	3.5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	318 kJ / 76 kcal
Ingredients	Grapes
Preservatives and antioxidants	Sulphites

COMPLETE RANGE





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.

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 bright, pink wine with floral and candy aromas.

TASTING NOTES



Appearance

Bright and intense wild cherry pink.



Nose

Notes of strawberries and cherries with floral and candyfloss aromas.



Palate

Fresh, medium-bodied with predominant ripe red fruit. Delicate grapefruit citrus aftertaste.



Food pairings

Perfect as an appetiser and with cold dishes such as Greek salad with feta cheese, platters of charcuterie and spicy foods such as Mexican dishes.