

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 refreshing and delicate sparkling wine that captures the essence of that magical moment when dawn breaks.



Sol de Nit (Sun of Night) refers to that **magical moment when dawn breaks**, when the night is gradually fading away and the sunlight is beginning to tinge the horizon. We sit enjoying this enchanted darkness in good company.

It all begins in the Castell d'Or vineyards, located in the basin of the Francolí river, surrounded by mountains in the Conca de Barberà, in Catalonia's 'Costa Central' winegrowing area in the Penedès region. With a diversity of microclimates due to the proximity of the coast and the altitude, each bunch of grapes expresses a part of our **terroir**. This evocative moment of the breaking dawn is the inspiration for a wine produced by the **Charmat Method**.

TECHNICAL DATA

Grape varieties

Trepat 100%

Age of vines

Over 10 years

Fermentation temperature

16°C

Alcohol content (vol)

11 %

Total acidity (gr/l)

6,1

pH

3,01

Residual sugar (gr/l)

17

Recommended serving temperature

4-7°C

Winemaker

Joan Rabadà

PRODUCTION

This sparkling wine is made from the Trepat, a black grape variety revived by the local producers and increasingly sought after for its properties that give rise to unique wines. The Charmat Method is used to craft this **clean and delicate dry wine**. This method consists of fermenting the wine twice. Sugar and yeast are added to the base wine to start the second fermentation inside stainless-steel vats. Inside these vats, the yeasts are kept in constant suspension in the wine allowing an exchange to take place which imparts light notes of floral and fruity with a nice creaminess. This phase can last from 30 to 90 days.



BOTTLING

Once the second fermentation has been completed, the wines are filtered and then bottled without undergoing any further ageing, at three atmospheres of pressure, resulting in a fresh and fruity character. There is never any sediment in the bottle and the wines are very clear. Sol de Nit is a fresh, **well-balanced and harmonious** wine with gorgeous fruit aromas.

TASTING NOTES



Appearance

Clear. Bright. Raspberry pink nuances.



Nose

Red fruit. Damp raspberries and violets.



Palate

Nice freshness with aromas of red fruit (strawberries, raspberries) and notes of tropical fruit.



Food pairings

Perfect for a cocktail or an aperitif, or paired with tapas, rice dishes and Asian cuisine. Its freshness will be appreciated at any drinking occasions.

