

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 wine with character,  
representative of Montsant.  
A blend of the area's  
traditional grape varieties.*



The **Knights Templar** were one of the most famous orders of the **Middle Ages**. Its members were warrior-monks whose mission was to defend holy sites and protect Christian pilgrims on their travels. They were known for their bravery and honor as well as their enigmatic character. In time, the history of the Knights Templar became shrouded in a veil of mystery and legend that has endured through the centuries.

During the first half of the 12th century, the Knights Templar settled in the south of Catalonia, leaving a lasting mark on the early development of viticulture in a large part of the Catalan region.

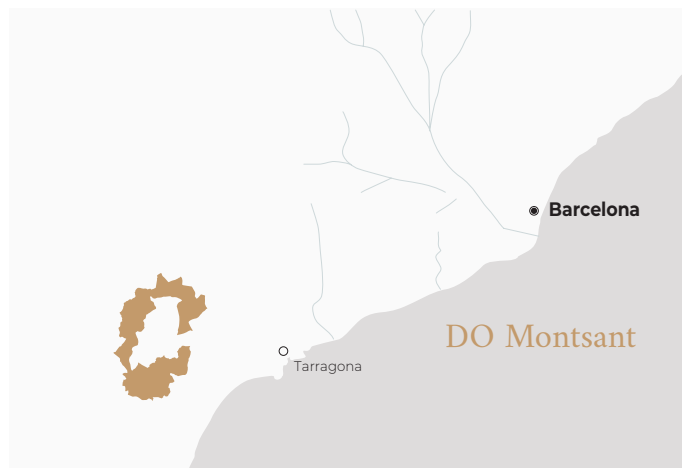
Castell d'Or's **Templer Red Wine**, made from **Garnacha** and **Carinyena**, the region's native grape varieties, are produced under the Montsant D.O., known for producing intense and distinctive wines. This wine has a captivating, deep character and aromas of ripe fruit with spicy notes.

#### TECHNICAL DATA

|                                 |                                     |
|---------------------------------|-------------------------------------|
| Grape varieties                 | Garnacha Negra 50% and Cariñena 50% |
| Vintage                         | 2024                                |
| Age of vines                    | Over 10 years                       |
| Fermentation temperature        | 16°C                                |
| Fermentation duration           | 9 days                              |
| Alcohol content (vol)           | 13,50 %                             |
| Total acidity (gr/l)            | 4,5                                 |
| Winemaker                       | Joan Rabadà                         |
| Sizes available                 | 75 cl                               |
| Recommended serving temperature | 13-15°C                             |
| Energetic value                 | 339 kJ / 81 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.

**Garnacha Negra** has a compelling aromatic profile of great complexity and produces very well-structured wines. **Carinena**, also known as **Samsó** in the area, is an intensely aromatic varietal and produces wines with character and body.

## 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 achieve an **elegant, full-bodied wine offering a warm, velvety sensation on the palate**.

## TASTING NOTES



### Appearance

Ruby color with a violet rim. Bright.



### Nose

Violet notes. Cherry stands out with hints of redcurrant. Great aromatic intensity.



### Palate

Cherry and strawberry notes. Smooth, well-integrated tannins. Round, fresh and balanced.



### Food pairings

Ideal with roasts, red meats, grilled meats, cured meats, and aged cheeses.