

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 **Castell d'Or Templer Red Wine** is a product of the **Montsant DO**, a designation that brings us wines representative of an area of wild, rugged landscape, traditional grape varieties and a climate of great contrasts resulting in grapes with a unique character.

The Montsant Massif produces wines of great character that owe their origin to the monks who lived in the **Carthusian monastery of Escaladei** in the Middle Ages. The Carthusian monks remained there for seven centuries, leading a quiet life dedicated to silence and prayer but also to the cultivation of vines. Today, this monastery complex is surrounded by centuries-old vines, a silent witness to the secrets of monastic life.

Among these grape varieties are **Garnacha** and **Cariñena**, the area's traditional varieties, the best adapted to its conditions and best able to express the area's identity. The Castell d'Or Templer Red Wine is born from these two varieties.

TECHNICAL DATA

Grape varieties

Garnacha Negra 50% and Cariñena 50%

Age of vines

Over 10 years

Fermentation temperature

16°C

Fermentation duration

9 días

Alcohol content (vol)

14.5 %

Recommended serving temperature

13-15°C

Winemaker

Joan Rabadà

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. **Cariñena**, 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

Very bright with a cherry red hue and a purpish rim.



Nose

Ripe red fruit, vanilla and spices.



Palate

Full-bodied, fresh and well-balanced. Plenty of ripe tannins and nice acidity.



Food pairings

Roasts, red meats, grilled meats, game dishes, cured cheeses.

