

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,
typical of Montsant.
Elegance, aromatic
complexity and good length*



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.

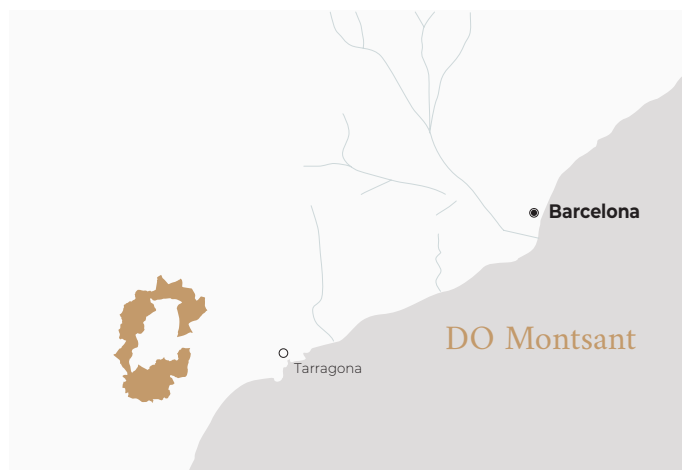
Castell d'Or's **Templer Red Wine**, made from **Garnacha, Carinyena and Syrah**, is produced under the Montsant D.O., known for producing intense and distinctive wines. This wine has a captivating, deep character and aromas of ripe fruit with spicy notes.

TECHNICAL DATA

Grape varieties	Garnacha Negra, Carinyena, Syrah
Vintage	2022
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	14 %
Total acidity (gr/l)	4,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	13-15°C
Energetic value	381 kJ / 91 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. **Cariñena**, also known as **Samsó** in the area, is an intensely aromatic varietal and produces wines with character and body. And the Syrah variety, native to the Near East, complements the blend with aromatic intensity and complexity, also contributing good aging potential.

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.

The wine is aged in **French and American oak barrels for over 6 months**. We obtain a **wine with great aromatic intensity**.

TASTING NOTES



Appearance

Deep picota cherry color.



Nose

Licorice aromas with balsamic and spicy notes. Hints of oak and smoky touches. High aromatic intensity.



Palate

Hints of ripe red fruit in stewed form. Rounded tannins.



Food pairings

Perfect with oxtail or grilled meats.