

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 fresh cava, notes of  
fruit and flowers.  
Inspired by the passion  
for life and the Cabaret.*



Cabaret began in Paris at the end of the 15th century. Unlike the typical taverns of the period, they served food as well as wine. These more refined spaces quickly became places where writers, actors, musicians and artists could meet and share not only their cultural ideas and concerns but also their love for life and enjoying the moment. **Cabaret** became popular in Paris at the end of the 19th century when these taverns opened their doors to shows, dances and a transgressive aesthetic that has lasted into our times. They combined sensuality, diversity and an acidic criticism of the morals of the period, which created a unique, original space.

Cabaret Cava recovers this original essence of a **passion for life**, of giving in to our desires and living authentically. **Cabaret Cava** invites you to share it and let its **elegance and flavour** beguile you. So let's raise a glass and enter into the spirit: life is a cabaret.

#### TECHNICAL DATA

##### Grape varieties

Xarel·lo 40%, Macabeo 30% and Parellada 30%

##### Age of vines

Over 10 years

##### Fermentation temperature

16°C

##### Fermentation duration

9 days

##### Time in bottle

>12 months

##### Alcohol content (vol)

11,50 %

##### Total acidity (gr/l)

6,1

##### pH

3,04

##### Residual sugar (gr/l)

36

##### Recommended serving temperature

6-8°C

##### Winemaker

Joan Rabadà

#### PRODUCTION

We craft cavas of exceptional quality, produced in the Cava D.O. using the **traditional method**, which consists of carrying out the second alcoholic fermentation in the bottle. Each grape variety is harvested and fermented separately. For the second fermentation, the bottles are stored in underground cellars at a constant temperature of 15°-17°C with the wines remaining in contact with their yeasts.



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## AGEING

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This Cava is classified as a **Cava de Guarda**, and spends more than 12 months in the bottle where it undergoes the second fermentation to acquire its bubbles. After this, we start the riddling process: the sediments, resulting from the depletion of the yeasts, are deposited in the neck of the bottle, thanks to a daily rotation of the bottles carried out in our cellars. The native yeasts lend our cava its unique personality.

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## TASTING NOTES

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### Appearance

Lemon-green colour with straw reflections.



### Nose

Orange blossom, yuzu, hints of ginger.



### Palate

Lemon pie, juicy flavours with notes of honey and with a warm long finish.



### Food pairings

Perfect with foie gras with onion jam, crème brûlée.