

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.

Aromas of orange blossom and apricot. Totally ecological, made with the utmost respect for the environment.



Cava Flama d'Or is located in the **Comtats de Barcelona** area, a land of diverse landscapes, mainly composed of pretty valleys nestling in between low-lying mountain ranges. The grapes for Cava Castell d'Or originate from a region with a long tradition of wine-growing dating back more than 2,000 years.

The **Cava Flama d'Or**, with the golden vine as its inspiration, symbolizes the value of the plant from which the fruit will be born, initiating the creation of a unique and representative product of the Cava region. The vine in gold signifies the important role of the land in this creation; values the hard work of farmers who are taking care of the vine throughout its natural cycle. The best expression of the **terroir** from which our wines and cavas are born, the tradition and history of the wine estates, as well as the exclusive selection of the best grapes from each sub-area, allow us to offer a product with an exceptional and unique personality.

Cava Flama d'Or Brut Organic is an elegant cava with delicate bubbles, perfectly integrated acidity and aromas of orange blossom and apricot.

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	>14 months
Alcohol content (vol)	11,50 %
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	11
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. The different grape varieties are organically grown with the utmost care for the environment.



AGEING

This Cava is classified as a **Cava de Guarda**, and spends more than 14 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.

TASTING NOTES



Appearance

Medium intensity lemon color with fine and persistent bubbles.



Nose

Orange blossom, and apricot, developing dried stone fruit notes.



Palate

Ripe stone fruits, medium body.



Food pairings

Perfect with hummus, green bean stews, risotto with truffles.