

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 non-alcoholic sparkling wine made from the finest selection of grapes. Refreshing with citrus and tropical notes.



The **Flama d'Or** range, with the golden vineyard as inspiration, symbolizes the value of the vine from which the fruit will be born, giving rise to a unique and representative product of the Cava region. The golden vineyard highlights the work and effort of farmers.

Sparkling Flama d'Or 0.0% is a non-alcoholic sparkling wine designed for those who want to enjoy the quality of the product but without alcohol. Made with the best selection of grapes, just as is done with cava from this same range. It is made with traditional varieties: **Xarel·lo, Macabeo and Parellada**. It is a lively and fruity product, very refreshing and with suggestive tropical and citrus aromas.

Let us preserve the richness of the fusion of flavors and the structure of the bubbles as well as a notable acidity, but without alcohol content, ensuring that all those who wish to experience our excellence can also do so without alcohol.

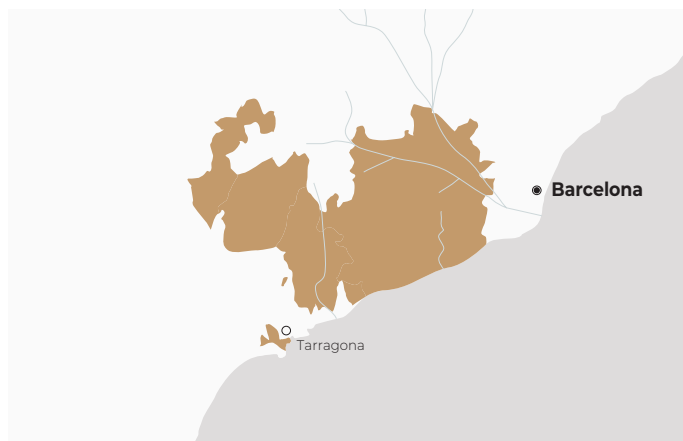
TECHNICAL DATA

Grape varieties	Xarel·lo 40%, Macabeo 30% and Parellada 30%
Alcohol content (vol)	0,04 %
Total acidity (gr/l)	7,8
pH	2,7
Residual sugar (gr/l)	50
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	5-7°C
Energetic value	84 kJ / 20 kcal
Ingredients	Grape, concentrated and rectified grape must, dealcoholized wine, natural aroma. Preservatives and antioxidants: Carbon dioxide, sulfur dioxide, dicarbonate of dimethyl.

*May contain residual alcohol: <0,05%

COMPLETE RANGE





PRODUCTION

This sparkling wine is crafted using the most advanced technology available in the winemaking and chemical industries. Firstly, a coupage is created with the same grape varieties that we use to produce our cava and wine. Then, an organoleptic molecular deconstruction technique is used to separate the wine's molecules and thus remove the alcohol. This technique continues with an organoleptic reconstruction, which allows the molecules to be put back together whilst preserving all their flavours and aromas. We thus obtain a pleasant, fresh and well-balanced sparkling wine.

CHARACTERISTICS

This sparkling wine is fruity with a lovely acidity on the palate. It has a remarkably fruity aftertaste with enticing notes of tropical and citrus fruits. It is the perfect choice for those who prefer not to consume alcohol because they don't like it, can't tolerate it, or have been advised not to consume it.

FICHA DE CATA



Appearance

Bright straw yellow colour with lingering bubbles.



Nose

Very refreshing tropical notes with hints of citrus.



Palate

Lively and fruity with well-balanced acidity, it creates a pleasant sensation on the palate. Fruity aftertaste, reminiscent of tropical fruit with a touch of citrus.



Food pairings

Ideal as an aperitif. Pairs nicely with salads or light starters. Also works well with Asian or spicy food.