

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 importance of the vine from which the fruit will be born, giving rise to a unique and representative product of the Cava region. It highlights all the hard work put in by the winegrowers.

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. Flama d'Or is derived from the finest selection of grapes, just like the cava in this range. The result is a lively, fruity and very refreshing sparkling wine with subtle tropical and citrus aromas.

We 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

Typology	Sparkling 0.0 %
Alcohol content (vol)	0.04 %
Total acidity (gr/l)	7.8
pH	2.7
Residual sugar (gr/l)	35
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	5-7°C
Energetic value	67 kJ / 16 kcal
Ingredients	Grapes, 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.

TASTING NOTES



Appearance

Bright pale yellow.



Nose

Fresh and tropical, set off by vibrant citrus notes.



Palate

Clean and fruity with hints of tropical fruits and citrus.



Food pairings

Ideal as an aperitif. Its freshness and effervescence make it perfect with soft cheeses as well as salads.