

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.

Varietal character, vibrant and well-balanced wine, with aromas of freshly mown grass and citrus hints.



The **White Wine from DO Tarragona** is made from the **Macabeo** variety, characteristic of the region. The extensive land cultivated by local farmers allows for an exclusive selection of the best grapes of this variety.

With its diverse soils, Mediterranean climate, varied topography and proximity to the sea, the terroir of the DO Tarragona offers a unique combination of conditions conducive to the production of high quality wines. This wine seeks to **capture the essence of the vineyards and the surrounding biodiversity**. It offers a window into the natural richness of the land from which it is born.

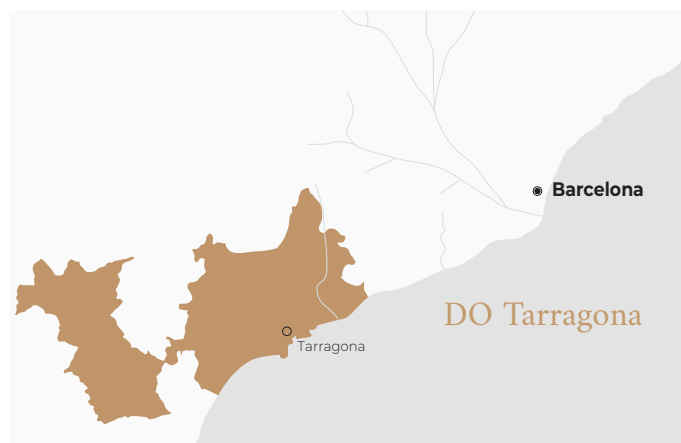
The **Macabeo** variety offers us a subtly aromatic and elegant wine, with citrus notes, like lemon, that give it a fresh and delicate character. It has vegetal hints, like freshly cut grass. You will discover a wine that is distinctly varietal but with its own personality.

TECHNICAL DATA

Grape varieties	Macabeu 100%
Vintage	2024
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	11,5 %
Total acidity (gr/l)	3,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	297 kJ / 71 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.

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.

TASTING NOTES



Appearance

Pale yellow color with greenish reflections, clean and bright.



Nose

Notes of cut grass and citrus.



Palate

Young wine, easy to drink with integrated acidity and a mineral touch.



Food pairings

Perfect with seafood risotto and fresh salads with cheese.