

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.

Made from the native Trepapat variety, this wine is aged for over four months in oak barrels.



The **Red Wine DO Conca de Barberà** is made from the Trepapat grape variety, an indigenous and representative variety of the region that gives this wine a unique character, sure to captivate even the most discerning palates.

It is produced in the **DO Conca de Barberà**, a large valley that surrounds the Francolí River and its tributary, the Anguera River. In this fluvial environment, there is a remarkable natural richness and biological diversity. The predominant soils are calcareous and clay-based, with a light texture and the characteristic coppery color that give the wines their unique, distinctive character.

The Poblet Abbey, the Order of the Templars, and the modernist wineries designed by disciples of Gaudí shape the history of a **region with deep winemaking roots**.

You will discover a fresh and elegant wine, with a crisp entry and balanced acidity. A wine with character, **aged for four months** in oak barrels.

TECHNICAL DATA

Grape varieties	Trepapat 100%
Vintage	2024
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Time in barrel	≥4 months
Alcohol content (vol)	12 %
Total acidity (gr/l)	3,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	13-15°C
Energetic value	322 kJ / 77 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



Visual Appearance

Bright ruby color with a purple rim.



Aromas

Intense notes of red fruits, such as cherries and blackberries, combined with spicy hints of white pepper and a subtle backdrop of dried fruits.



Palate

Delicate and elegant, with a fresh entry and balanced acidity. A pronounced fruit presence and a long finish with hints of spice.



Pairings

Perfect with all types of cured meats, cow's milk cheeses, grilled vegetables, and all kinds of grilled meats.