

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 fresh and elegant cava with aromas of wild flowers and roasted notes. Exclusively sourced from organic vineyards.



Cava Cossetània is located in **Comtats de Barcelona**, an area with diverse landscapes, mainly characterised by beautiful valleys or depressions between low-lying mountains.

In particular, **Cava Cossetània** is inspired by the Iberian tribe that inhabited the Penedès area in the 6th century BC. Iberian agriculture played a key role in the foundation that sustained society and a culture that revolved around the cycle of nature and crops. Agriculture was the main source of income for the Iberian populations during the Iron Age and the cultivation of the vine played a key and determining role. The land, crops, nature and its cycles and mysteries shaped the way this society perceived the world. These Iberian people are the starting point for millennia of agricultural tradition in this area.

Castell d'Or makes a strong commitment to environmental respect with its **first range of 100% organic cavas**, a renewed version of an internationally renowned cava known for its exceptional quality.

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	>24 months
Alcohol content (vol)	11,50 %
Total acidity (gr/l)	6,2
pH	3,03
Residual sugar (gr/l)	11
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	314 kJ / 75 kcal
Ingredients	Grape, expedition liqueur, sulfur dioxide

COMPLETE RANGE





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 Superior**, and spends more than 24 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

Intense lemon hue with golden reflections.



Nose

Wild flowers, dehydrated green fruit and notes of toasted bread.



Palate

Lovely combination of green and tropical fruit flavours with a touch of hazelnut.



Food pairings

Ideal with homemade white meat stews, steak tartar or sashimi.

RECOGNITION AND AWARDS

- Bronze Medal – **Decanter World Wine Awards 2025**
- Gold Medal – **Mundus Vini 2025**
- Gold Medal – **Premis Vinari 2024**
- Silver Medal – **International Wine Challenge 2024**
- Silver Medal – **Premis Vinari 2023**
- Gold Medal – **Mundus Vini 2021**

