

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 delicate non-alcoholic sparkling wine with citrus and tropical notes. Fine and persistent bubbles.*



**Cabaret** was born in Paris at the end of the 15th century. Unlike the typical taverns of the time, they served food as well as wine. These more refined spaces quickly became meeting places for writers, actors, musicians, and artists who shared cultural ideas and concerns, but also a desire to live fully and enjoy the moment.

**Cabaret** became truly popular in Paris at the end of the 19th century, when these taverns opened their doors to shows, dances, and a transgressive aesthetic that has endured to this day. They combined sensuality, fun, and a sharp critique of the morals of the time, creating an original and unique space.

The sparkling **Cabaret** is inspired by this spirit. A sparkling drink that preserves a rich range of flavors and the structure of its bubbles, along with a notable acidity. An ideal product for everyone to experience our concept also without alcohol.

#### TECHNICAL DATA

<b>Grape varieties</b>	Xarel-lo 40%, Macabeo 30% and Parellada 30%
<b>Alcohol content (vol)</b>	0,04 %
<b>Total acidity (gr/l)</b>	7,8
<b>pH</b>	2,7
<b>Residual sugar (gr/l)</b>	35
<b>Winemaker</b>	Joan Rabadà
<b>Sizes available</b>	75 cl
<b>Recommended serving temperature</b>	5-7°C
<b>Energetic value</b>	67 kJ / 16 kcal
<b>Ingredients</b>	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 balanced 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

Pale gold with fine, elegant bubbles.



### Nose

Exotic and refreshing notes of tropical fruit with delicate citrus hints.



### Palate

Fine, persistent bubbles. Very well-balanced acidity with touches of tropical and citrus fruits.



### Food pairings

Perfect with light starters, fresh salads, or gourmet bites.