

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.

*An organic cava  
produced using processes  
that completely respect  
the environment.*



Cava **Castell d'Or** is located in the **Comtats de Barcelona** area, a land of diverse landscapes, mainly composed of pretty valleys nestling in between low-lying mountain ranges.

The grapes for Cava Castell d'Or originate from a region with a long tradition of winegrowing dating back more than **2,000 years**. The proximity to the coast and the high altitude of some of the vineyards – situated up to 750 m above sea level – create a diversity of microclimates resulting in a **cava with a unique personality**. Furthermore, thanks to the large expanse of the vineyards worked by our winegrowers, we are able to **select only the choicest grapes** from each sub-region.

Due to the influence of the mountains and the **Mediterranean climate**, Cava Castell d'Or is a well-balanced, elegant and clean cava that is distinguished by its honest character and floral notes.

#### TECHNICAL DATA

<b>Grape varieties</b>	Xarel·lo 40%, Macabeo 30% and Parellada 30%
<b>Age of vines</b>	Over 10 years
<b>Fermentation temperature</b>	16°C
<b>Fermentation duration</b>	9 days
<b>Time in bottle</b>	>14 months
<b>Alcohol content (vol)</b>	11,50 %
<b>Total acidity (gr/l)</b>	6,3
<b>pH</b>	3,02
<b>Residual sugar (gr/l)</b>	11
<b>Winemaker</b>	Joan Rabadà
<b>Sizes available</b>	75 cl
<b>Recommended serving temperature</b>	6-8°C
<b>Energetic value</b>	314 kJ / 75 kcal
<b>Ingredients</b>	Grape, expedition liqueur, sulfur dioxide

#### COMPLETE RANGE





## PRODUCTION

We craft cava 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**, and spends more than 14 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

Very pale.



### Nose

Notes of tropical and white fruit.



### Palate

Round, long. Well-integrated acidity and good length.



### Food pairings

Perfect with Asian or slightly spicy dishes.

## RECOGNITION AND AWARDS

- Silver Medal – **Premis Vinari 2025**
- Grand Gold Medal - **Sélections Mondiales des Vins Canada 2024**
- Prix Vinofed - **Sélections Mondiales des Vins Canada 2024**
- Silver Medal – **Premis Vinari 2024**
- Silver Medal – **Premis Vinari 2023**
- Bronze Medal – **Decanter World Wine Awards 2023**
- Gold Medal – **America Awards 2023**
- Gold Medal – **International Organic Awards 2022**
- Gold Medal – **Sélections Mondiales des Vins Canada 2022**

