

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.

*Aromas of red fruit and flowers define this wine crafted with the unique and indigenous Trepapat variety.*



The **Rosé Wine** from the Conca de Barberà Designation of Origin is crafted from the Trepapat variety, characteristic of this region located in a large valley around the Francolí River and its tributary, the Anguera River. In this fluvial environment, we discover a great natural richness and biological diversity. The predominant soils are calcareous and clayey in nature, with a light texture and the characteristic coppery colour that give the wines their own unique character.

The evolution of viticulture in Conca de Barberà has been closely tied to the region's historical evolution. The Abbey of Poblet, the Order of the Templars and the modernist cellars designed by "the "disciples of Gaudí" are the wine producing roots of this region.

This wine is made from the black grape variety **Trepapat**, a variety recovered by local producers and increasingly in demand for its unique characteristics that give rise to **fresh and delicate wines**.

#### TECHNICAL DATA

Grape varieties	Trepapat 100%
Vintage	2024
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	11 %
Total acidity (gr/l)	3,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	285 kJ / 68 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.

We achieve a wine with a bright salmon color, featuring a characteristic touch of red fruit from the indigenous **Trepât** variety, with good acidity and medium alcohol content.

## TASTING NOTES



### Appearance

Delicate salmon color.



### Noses

Fine aromas of cherry.



### Palate

A fresh balance between red fruits and a delicate aftertaste of red grapefruit.



### Food pairings

Ideal with all kinds of pasta, white meats, rice and veal carpaccio.

