

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 varietal, elegant, and aromatic wine. Suggestive notes of orange blossom, jasmine, and stone fruit.*



The **White Wine from DO Catalunya** is made with the **Parelada** variety, one of the most characteristic of the region.

The diversity of terrains and the dedication of our winegrowers allow us to select the best grapes of this variety, ensuring the wines are of the highest quality. From its inland areas to the Mediterranean coastline, the landscape of the DO Catalunya is characterized by its rich diversity. The calcareous soils, forests, hills and varying altitudes create unique conditions that enhance the character of the wine. This wine offers a **window into the area's biodiversity**, which contributes to the uniqueness of the terroir and creates a balanced ecosystem that enriches the wine.

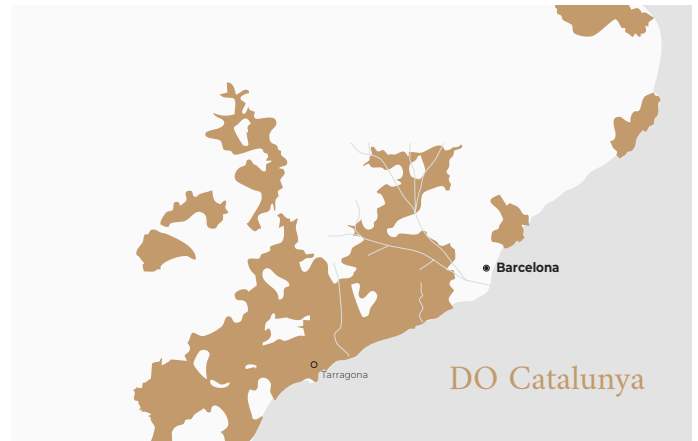
The Parelada variety is one of the most traditional white grape varieties in Catalonia. It produces an aromatic, delicate, and subtle wine, with predominant notes of stone fruit and floral touches. A genuine expression of the territory that invites you to explore and savor its depth.

#### TECHNICAL DATA

Grape varieties	Parelada 100%
Vintage	2024
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	10,5 %
Total acidity (gr/l)	3,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	272 kJ / 65 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



### Appearance

Clean and bright, straw yellow hue with golden highlights.



### Nose

Fresh and mineral with distinct floral notes of orange blossom, jasmine, and stone fruit.



### Palate

Fresh and light entry with a pronounced nectarine flavor. Mineral and elegant retro-nasal finish.



### Food pairings

Ideal to accompany tuna or prawn tartare. Perfect for appetizers.

