

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.

Varietal character but with its own personality. Fresh and silky with tropical and willow blossom aromas.



Penedès D.O. White Wine is made from the Xarel·lo grape variety, which is typical of the area. The large area cultivated by our wine-growers allows us to select only the best bunches of this variety.

The landscape of the **Penedès D.O.** is characterised by its limestone terrain, hills and forests. This is a region where you can find vineyards from the sea to 500 metres above sea level. In addition, the region's climate is typically Mediterranean: mild and warm, with different features depending on the area. This wine is an invitation to discover the natural richness of the area, where fauna and flora live in perfect harmony. Birds, flowers and insects contribute to the natural uniqueness of the terroir from which this wine is born.

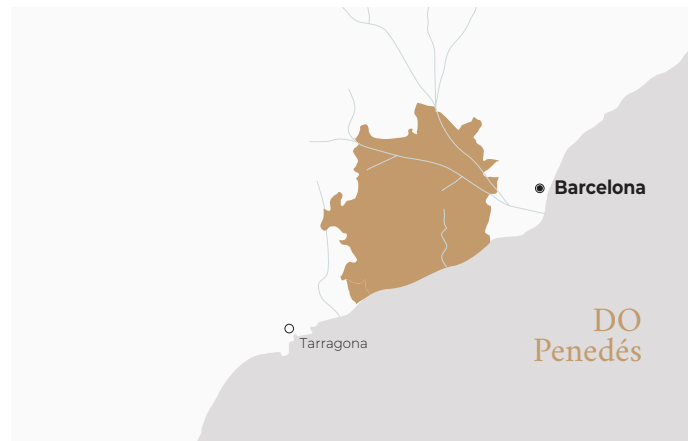
From this diversity of climate and landscape, as well as the richness of the soils, comes a **silky, fresh and aromatic wine** with a unique personality, representative of the Penedès region.

TECHNICAL DATA

Grape varieties	Xarel·lo 100%
Vintage	2024
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	11,50 %
Total acidity (gr/l)	3,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	297 kJ / 71 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.

The result is a bright, distinctive, silky and elegant wine, with good acidity and alcohol.

TASTING NOTES

-  **Appearance**
Bright, pale yellow.
-  **Nose**
Aromas of pineapple and elderflower with hints of anise.
-  **Palate**
Nice balance between tropical notes and a subtle impression of minerality.
-  **Food pairings**
Ideal with pasta and rice dishes, salads and all kinds of fish.

RECOGNITION AND AWARDS

- Gold Medal – **Premis Vinari 2024**

