

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.

Fresh and vibrant varietal character with aromas of almond blossom, white fruit and hints of citrus.



Terra Alta D.O. White Wine is made from the Garnacha Blanca grape variety, which is typical of the area. The birthplace of this wine is in the south of Catalonia, between the Ebro River and the border with Aragon. A typical inland terroir, but with the warm influences of the Mediterranean.

The vines are planted on uneven terraces in a soil rich in limestone and chalk. They are mainly concentrated in the central third of the production area, **between 350 and 550 metres altitude**. They grow in a continental climate with plenty of sunshine and little rainfall. Surrounded by mountain ranges and small rivers, holm oak and Aleppo pine forests, the vines are cultivated in extreme conditions. But life finds a way through and we discover a world of wild flowers, almond and olive trees and native wildlife such as birds of prey, foxes and partridges that roam freely.

This is a fresh, floral wine with hints of citrus that captures the essence of an environment that **is both extreme and wonderful**.

TECHNICAL DATA

Grape varieties	Garnacha blanca 100%
Vintage	2024
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Alcohol content (vol)	13 %
Total acidity (gr/l)	3,5
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	6-8°C
Energetic value	305 kJ / 73 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

Lemon color, bright and clean.



Nose

Aromas of melon, pear, almond blossom and citrus.



Palate

Pleasantly fresh with pronounced white fruit and a long finish.



Food pairings

Ideal for all kinds of appetizers, Caesar salad and Asian food.

