

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 cava with a slightly citrus
flavor and tropical notes.
Exclusive selection of
the finest vineyards.*



Cava Flama 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 wine-growing dating back more than 2,000 years.

*The Cava Flama d'Or, with the golden vine as its inspiration, symbolizes the value of the plant from which the fruit will be born, initiating the creation of a unique and representative product of the Cava region. The vine in gold signifies the important role of the land in this creation; values the hard work of farmers who are taking care of the vine throughout its natural cycle. The best expression of the **terroir** from which our wines and cavas are born, the tradition and history of the wine estates, as well as the exclusive selection of the best grapes from each sub-area, allow us to offer a product with an exceptional and unique personality.*

Cava Flama d'Or Semi Sec is an elegant and sophisticated cava, with a perfectly integrated acidity and aromas of white and ripe fruit pulp.

TECHNICAL DATA

Grape varieties

Xarel·lo 40%, Macabeo 30% and Parellada 30%

Age of vines

Over 10 years

Fermentation temperature

16°C

Fermentation duration

9 days

Time in bottle

>12 months

Alcohol content (vol)

11,50 %

Total acidity (gr/l)

6,2

pH

3,02

Residual sugar (gr/l)

36

Recommended serving temperature

6-8°C

Winemaker

Joan Rabadà

PRODUCTION

We craft cavas 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.



AGEING

This Cava is classified as a **Cava de Guarda**, and spends more than 12 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

Pale lemon-green.



Nose

Preserved pineapple, anise notes.



Palate

Candied citrus, pineapple juice, round body.



Food pairings

Perfect with banana flambé, caramelized almonds.