

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 fresh and delicate non-alcoholic sparkling wine with citrus and tropical notes. Fine and persistent bubbles.



Pure Bubbles is a non-alcoholic sparkling wine designed for those who want to enjoy the quality of the product without the alcohol. It is a lively, fruity and very refreshing product with enticing tropical and citrus aromas.

A tribute to those moments of happiness we all long for. Like those moments, the bubbles of Pure Bubbles rise quickly in the glass, glide across the palate, and disappear... leaving a subtle and clean effervescent sensation in the mouth. This fleeting delicacy uplifts and transports us. It elevates us for a few moments. It reconnects us with our ability to feel and enjoy.

In Pure Bubbles, we preserve the richness of the fusion of flavors and the structure of the bubbles as well as a remarkable acidity, allowing all those who wish to experience our offer to do so without the alcohol if they so wish.

TECHNICAL DATA

Typology	Sparkling 0.0 %
Alcohol content (vol)	0.04 %
Total acidity (gr/l)	7.8
pH	2.7
Residual sugar (gr/l)	35
Winemaker	Joan Rabadà
Sizes available	75 cl
Recommended serving temperature	5-7°C
Energetic value	67 kJ / 16 kcal
Ingredients	Grapes, concentrated and rectified grape must, dealcoholized wine, natural aroma. Preservatives and antioxidants: Carbon dioxide, sulfur dioxide, dicarbonate of dimethyl.

**May contain residual alcohol: <0.05%*

PRODUCTION

This sparkling wine is crafted using the most advanced technology available in the winemaking and chemical industries. Firstly, a coupage is created with the same grape varieties that we use to produce our cava and wine. Then, an organoleptic molecular deconstruction technique is used to separate the wine's molecules and thus remove the alcohol. This technique continues with an organoleptic reconstruction, which allows the molecules to be put back together whilst preserving all their flavors and aromas. We thus obtain a pleasant, fresh and well-balanced sparkling wine.



CHARACTERISTICS

This sparkling wine is balanced with a lovely acidity on the palate. It has a remarkably fruity aftertaste with enticing notes of tropical and citrus fruits. It is the perfect choice for those who prefer not to consume alcohol because they don't like it, can't tolerate it, or have been advised not to consume it.

FICHA DE CATA



Appearance

Pale yellow with persistent bubbles.



Nose

Exotic and refreshing notes of tropical fruit with subtle citrus touches.



Palate

Fruity and pleasant. Very well-balanced acidity with light hints of tropical fruits and citrus.



Food pairings

Ideal for celebrating any occasion and especially for accompanying light appetisers.