

Castell D'Or Flama d'Or Brut



CASTELL D'OR



40% Xarel·lo
30% Macabeo
30% Parellada



PENEDES



11.5% ABV



GENERAL INFORMATION

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 winegrowing dating back more than 2,000 years.

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

TASTING NOTES

This wine presents a pale yellow color with elegant, fine bubbles. On the nose, it reveals aromas of ripe, white-fleshed fruit, offering an inviting and expressive bouquet. The palate is smooth and balanced, showcasing flavors of ripe and candied white fruit that harmonize beautifully with its freshness. Overall, it is a pleasant and well-structured wine, distinguished by its fine bubbles and superb balance, making it an excellent choice to accompany a variety of dishes.

www.canddwines.co.uk
info@canddwines.co.uk
020 8778 1711

