

Castell D'Or Flama d'Or Rose



CASTELL D'OR



100% Trepat



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. Cava Flama d'Or Brut Rosé is an enticing and sophisticated cava, with well-balanced fruit and acidity that offers us aromas of strawberry, nectarine and candy.

TASTING NOTES

This wine shows a bright, light pink color that immediately catches the eye. On the nose, it offers enticing aromas of strawberry, nectarine, and delicate candy notes. The palate is lively and well-balanced, where the fresh acidity perfectly complements the wine's fruitiness, creating a pleasant sweet-and-sour sensation reminiscent of candies. Refreshing and versatile, it pairs beautifully with Thai cuisine, beef carpaccio, or a slice of panettone.

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

