

# Castell D'Or Flama d'Or Semi-Seco



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. 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.

## TASTING NOTES

This wine displays a pale lemon-green hue, bright and inviting in the glass. On the nose, it offers aromas of preserved pineapple and subtle anise notes, creating a distinctive and appealing fragrance. The palate is smooth and rounded, revealing flavors of candied citrus and pineapple juice that deliver both freshness and depth. Well-balanced and pleasant throughout, the wine beautifully echoes its aromatic profile, with harmonised notes that seamlessly connect the nose and palate.

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