

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.

*Made from the native
Trepát grape variety.
A cava with a unique and
exclusive character.*



Cava Cossetània is located in Comtats de Barcelona, an area with diverse landscapes, mainly characterised by beautiful valleys or depressions between low-lying mountains.

In particular, Cava Cossetània is inspired by the Iberian tribe that inhabited the Penedès area in the 6th century BC. Iberian agriculture played a key role in the foundation that sustained society and a culture that revolved around the cycle of nature and crops. Agriculture was the main source of income for the Iberian populations during the Iron Age and the cultivation of the vine played a key and determining role. The land, crops, nature and its cycles and mysteries shaped the way this society perceived the world.

These Iberian people are the starting point for millennia of agricultural tradition in this area. An area of hills, forests and, above all, a sea of vines that extend from the seashore to an altitude of 500 metres, creating diverse microclimates that give rise to an internationally recognised cava of exceptional quality.

TECHNICAL DATA

Grape varieties

Trepát 100%

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

3,03

Residual sugar (gr/l)

11

Recommended serving temperature

6-8°C

Winemaker

Joan Rabadà

PRODUCTION

This sparkling wine is made from the Trepát, a black grape variety revived by the local producers and increasingly sought after for its properties that give rise to unique wines. 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

Light salmon with a mousse of fine bubbles.



Nose

Geranium, grapefruit and red plums.



Palate

Blood orange, peach jam. Round on the palate.



Food pairings

Ideal with Roquefort and other blue cheeses or an assortment of patés.

