



CASTELL D'OR

FLAMA D'OR



INSPIRATION

Flama d'Or is inspired by the original value of the plant, its care, and its history, but also by the love and effort that the farmers dedicate to the vineyard to create a unique and exclusive product. The golden vine depicted on the label of each bottle reminds us of the importance of the natural environment where it grows. The origin of the grape that, having reached the exact point of maturation, gives rise to a unique and representative product of the *terroir*.

Flama d'Or tells us about the uniqueness of the soil and the climate from which our wines and cavas are born, but also about the tradition and history that surround them. This selection allows us to offer a product with an exclusive and singular personality. Cava Flama d'Or is elegant and sophisticated, with perfectly integrated acidity and aromas of ripe green fruits.

Flama d'Or unites modernity and tradition in a product that has as its core the value of the vineyard.



TERROIR

With a lasting tradition as a winemaking region dating back more than 2,000 years.

The grapes in Castell d'Or cava come from plots with diverse microclimates, as a consequence of the proximity to the coast and the altitude of some vineyards - up to 750 m above sea level.

This diversity means that the three main native grape varieties used in cava adapt to the various landscapes of the region depending on their needs.

Flama d'Or

ORIGIN



**“CAVAS MADE WITH OUR OWN HARVESTS.
COMTATS DE BARCELONA EXCLUSIVE SELECTION OF
THE BEST VINES”**

MANUFACTURE

Each variety is harvested and fermented separately. For the second fermentation, the bottles are kept in underground cellars at a constant temperature of 15-17°C, in contact with their lees. On average, this cava spends a minimum of 12 months in the bottle.

AVERAGE PRODUCTION

- WHITE GRAPES: 8500 KG / HA
- BLACK GRAPES: 8000 KG / HA

FLAMA D'OR



CAVA

BRUT

MÉTODE TRADICIONAL



AWARDS

Flama d'Or



Flama d'Or

DISCOVER
MORE...





CASTELL D'OR | Ctra. de Santes Creus, s/n. 43814 Vila-rodona (Tarragona) + 34 977 45 98 60 · castelldor@castelldor.com

A large, dark gray sunburst graphic with many sharp rays emanating from a central point. At the top and bottom of the sunburst are ornate, symmetrical floral or scrollwork designs. The main title is centered over the sunburst.

CASTELL D'OR

JUNTS COMPARTIM
LA HISTÒRIA

Castell d'Or

CAVA
BRUT NATURE
CASTELL D'OR
MÉTODE TRADICIONAL
JUNTS COMPARTIM
LA HISTÒRIA

INSPIRATION

Castell d'Or is the legacy of the first cooperatives founded in the late 19th and early 20th centuries. Today, the group is made up of a total of **16 cooperatives**, representing over **2,200** winegrowers families.

The group has a strong commitment to this legacy and to the people who take care of the vineyards and their fruit. That's why Castell d'Or is a **symbol of the unity of winegrowers throughout history, their effort, and the value of agriculture.**

With our flagship brand, we make a firm commitment to merge our centuries-old origins with modernity, a true journey through the ages. Therefore, instead of a classical image, you will find a **modern, elegant, and enticing design.**





ESSENCE

Castell d'Or not only represents a symbol of history and tradition, but also the essence of celebrating life, capturing moments, and sharing unforgettable experiences.

We aim to capture the emotion of each sip of exceptionally high-quality wine, fused with a unique authenticity derived from the rich winemaking heritage that has accompanied us for centuries.

We live with passion, and we want our products to bring the charm of our heritage to your palate.

Castell d'Or



TERROIR

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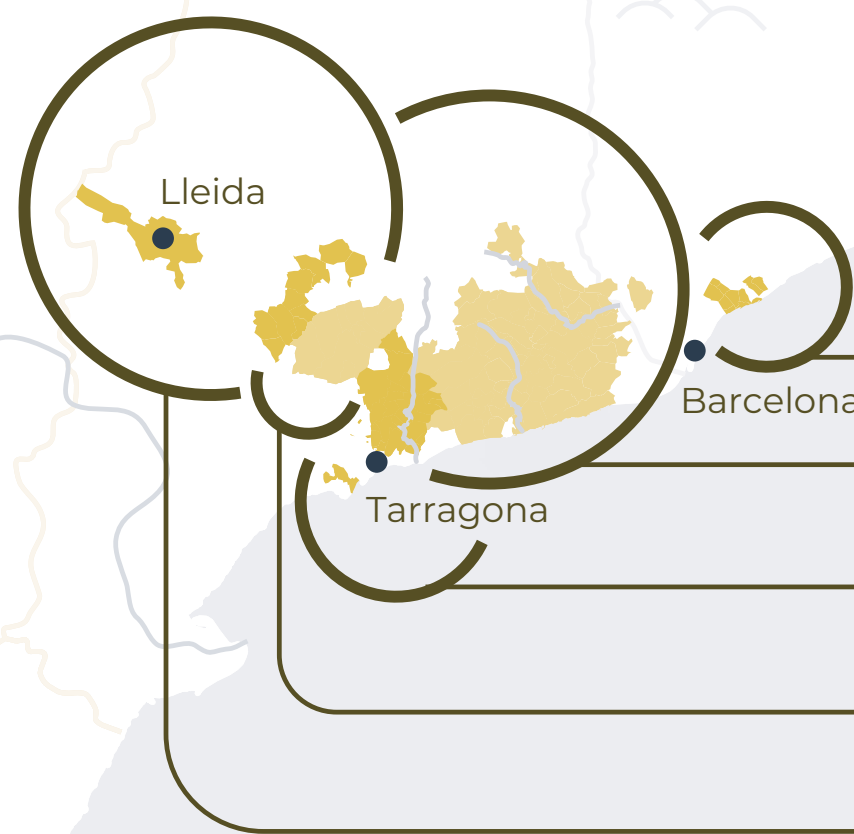
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Castell d'Or

ORIGIN



COMTATS DE BARCELONA

- SERRA DE MAR
- VALLS D'ANOIA – FOIX
- CONCA DEL GAIÀ
- SERRA DE PRADES
- PLA DE PONENT

“CAVAS MADE WITH OUR OWN HARVESTS.
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PRODUCTION

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Generic gift box available for standard bottles of 75 cl and 1.5 l.



AWARDS 2023-24



**Last update: Febrary 2024.*

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