



Flama D'Or Brut Cava

Sant Sadurní d'Anoia, Catalunya

Bringing together the knowledge and the experience of nine different wine-growing co-ops in Catalonia, Castell D'Or creates its Flama D'Or Cava from vineyards with centuries worth of history. Inspired by the patience of the Champagne method of winemaking, Flama D'Or reflects the craft and artistry of creating superior sparkling wines.

Varietals

40% Xarel-lo, 40% Macabeu, 20% Parallada

Vinification

Second fermentation in bottle, 2 yrs. in cellar

Tasting Notes

“Accentuated aroma of fresh grapes, with signs of stone fruit and of citrus fruits, very pleasant and characteristic of aging in the bottle. In the mouth it is extremely vivacious, compensated for by a pleasant equilibrium and elegance. Aftertaste is fruity, evoking the apple, pear and a hint of citrus, with a hint of breadiness.”

