



**WHERE**  
SPAIN

**WHAT**  
SPARKLING

**WHEN**  
WEEKEND

## FLAMA ROJA BRUT CAVA

Despite the name, this wine is not red or hot. However, being Spanish, it will never admit this.



Castell d'Or<sup>st</sup>

**WINEMAKER** Joan Rabada

**REGION** Catalonia/Tarragona

**GRAPE VARIETY** Macabeo Parellada, Xarel-lo

**AGE OF VINES** Varied

**SOIL** Mainly calcareous

**PRODUCTION** 12,000 bottles



### CONCEPTUAL DOPPELGANGER

There are so many similarities between Bubbles the Chimp (Michael Jackson's pal) and Flama Roja Cava, that I'm loath to point out the obvious, but I will anyway: they're both fun, slightly mischievous, occasionally sweet, give off an earthy mineral aroma and each loves brunch immensely. Jeff Koons' rendition of said chimp in gold really captures the essence of Flama Roja!

### VITI/VINI

Sustainable. Hand-harvested. Very low yields at 1hl of must for every 150kg of grapes. A mild first press is clarified and taken to the fermentation vats. The wine is then blended and bottled for the second fermentation. Aged a minimum 14 months on lees. The bubbles are fine and persistent at 5.6 bar of atmospheric pressure. An absence of Xarel-lo in the blend makes this a less earthy, fresher, more elegant style of Cava. 10g/1 dosage.

### PRODUCER

Castell d'Or is a group of top quality cooperative cellars from different wine areas in Catalonia. Flama Roja is produced by Vila-Rodona, in the sub-region of Tarragona. This cooperative is known for having the best growers in the region, as well as an incredible level of meticulousness in the cellar. Efficiencies due to scale achieved through cooperative production have rendered a Cava of boutique/small production level quality at an incredible price point.

**communal brands**



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