



**WHERE**  
SPAIN

**WHAT**  
SPARKLING

**WHEN**  
WEEKENDLY

## FLAMA ROJA BRUT NATURE

Everything is more fun naked (with bubbles).



Castell d'Or<sup>SL</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 DOPPELGÄNGER

Oh makeup. Why do you persist? It only enhances one's looks when on and if it's on, well, the truth is not exactly at the forefront. I'm not hating on this - just wishing more women would embrace their true selves and leave the stick and the brush in its little tube or case. Men too, are guilty of this subterfuge - the brightest lights are uncoated and clear - beacons of truth and shine. Sure there might be some rough spots - I just call that character. Let your true nature show - perhaps we'll just call it your brut nature.

### 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. A classic and elegant style of Cava. No 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.

