



WHERE
SPAIN

WHAT
SPARKLING
ROSE

WHEN
OH, YOU
KNOW

FLAMA ROJA BRUT ROSAT

(singing) 'my girl likes to party all the time,
party all the time...'



Castell d'Orst

WINEMAKER Joan Rabada

REGION Catalonia/Tarragona

GRAPE VARIETY Trepat

AGE OF VINES Varied

SOIL Mainly calcareous

PRODUCTION 3,000 bottles



CONCEPTUAL DOPPELGÄNGER

Fluff with substance is no longer fluff. However, people often like to ignore the substance and just enjoy the fluff. Ignorance is bliss, it is said. The best kind of fluff is good stuff that gives off the air of casual dismissal of all things important, while itself being important. They call this transcendence. They call her Katy Perry and they call this Flama Roja! (say it with a flair).

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 6-7 hours maceration on skins. 11g/l dosage. Try Trepat if you haven't. It'll be a similar experience to Pinot Noir but our friends in Spain know how to deliver something with much more value than you actually pay.

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



CLASSIC WINE FOR MODERN PEOPLE