CASTELL D'OR

FLAMA ROJA BRUT CAVA

THE PRODUCER

Flama Roja is produced by Castell d'Or, a highly regarded network of Catalan wine cooperatives bringing together more than 2,200 farming families and over 6,200 hectares of vineyards. While Castell d'Or was established in 2005, its individual cooperatives have deep roots in their communities, with Vila-Rodona dating to 1919.

The cooperative model combines the knowledge and care of individual growers with shared technical expertise and production resources. Small growers are able to pool resources and leverage sophisticated winemaking infrastructure collectively. The result is the best of both worlds: wines grounded in individual farming communities, with the quality control and economies of scale that allow them to remain remarkably accessible. Flama Roja demonstrates that strength particularly well, delivering traditional-method sparkling wine and extended lees aging at an exceptional value.





FUN FACT

Cava has been doing bubbles its own way for more than 150 years. The first bottles made by the traditional method in Catalonia date to 1872. Macabeo, Xarel-lo and Parellada became the classic local grapes that helped give Cava its own identity: a sparkling-wine tradition inspired by the bottle-fermentation technique developed in Champagne, but localized through Catalan grapes, vineyards and culture.

VINEYARD

The fruit for Flama Roja comes from vineyards within Costers de Barcelona, at approximately 100–300 meters elevation. Soils are mainly calcareous with limestone-rich subsoils. Vine ages vary across the vineyard sources.

SUSTAINABILITY

Flama Roja is conventionally farmed with sustainable practices. Approximately 60% of Castell d'Or's overall production is organic. The cooperative model itself creates efficiencies by allowing individual growers to share technical expertise, winery infrastructure and production resources rather than duplicating them independently. It also supports the continued viability of small farms and farming communities. Vila-Rodona's cooperative dates to 1919, reflecting more than a century of continuity in the local winegrowing community.



VITI / VINI

Flama Roja brings together three of Cava's classic indigenous varieties: 40% Xarel-lo, 30% Macabeo and 30% Parellada. The vineyards are located within Costers de Barcelona at elevations of approximately 100–300 meters, with mainly calcareous soils and limestone-rich subsoils. Harvest is a mix of manual and machine picking. The varieties are fermented separately at low temperatures to preserve aromatic freshness, with malolactic fermentation avoided to retain the wine's natural acidity. After blending, secondary fermentation takes place in bottle according to the traditional method. The wine ages for a minimum of 14 months on its lees before disgorgement and receives an 11 g/L dosage.

TECHNICAL FACTS

Country: Spain
Region: Catalonia
Appellation: Cava DO – Costers de Barcelona
Winemaker: Joan Rabadà
Variety: 40% Xarel-lo, 30% Macabeo, 30% Parellada
Production: 12,000 bottles
Soils: Mainly calcareous soils with limestone-rich subsoils