

Castellblanch Dos Lustrós

The Producer

Castellblanch is one of the oldest wineries producing Cava in Sant Sadurni d'Anoia, in Penedès. Founded as a small family business by the Parera family in 1908, they have known how to place themselves in the market and adapt themselves to its constant changes. Castellblanch Cava is slowly matured in underground cellars at a constant temperature of 13°C. They have even developed their own strain of yeast to obtain cavas with a unique character. Castellblanch offer a wide range of Cava styles – appropriate to every palate.

General Information

Type of wine: White sparkling wine

Alcohol Content: 11.5%

Grape Variety: 40% Macabeo, 40% Parellada, 20% Xarel.lo

Ageing: 2 to 2.5 years in the bottle

Origin: Spain–DO Cava

Vineyard size:

Vines per ha:

Average yield:

Average age of the vines: 10 to 20 years old

Suitable for vegetarians



Tasting Note

An outstanding Cava with fine and long lasting bubbles.

the nose, it has delicate fruity aromas with a yeasty character coming from its long ageing.

On the palate, it is perfectly balanced and dry with a soft acidity.

A sparkling wine with a pleasant, long finish.



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