

# Recaredo

DES DE 1924

RECAREDO FAMILY  
BIODYNAMIC WINEGROWERS AND WINEMAKERS  
SANT SADURNÍ D'ANOIA · BARCELONA

## INTENS ROSAT 2012

BRUT NATURE GRAN RESERVA

Varieties 71 % Monastrell · 23 % Pinot · 6 % Garnatxa

Brut Nature Natural, with no added sugar

Alcohol content 12 % | Bottle volume 75 cl

Ageing in the bottle

Minimum of three years (36 months) in the caves.

Ageing and disgorgement date are given on back label.

Recaredo Intens Rosat embodies the chromatic intensity achieved by grapes in the Mediterranean region. A focus on authenticity yields a sparkling wine that is dry, lively and enticing, defining an essentially gastronomic style.

### Family of winegrowers

Made exclusively with grapes from our own vineyards located in the Bitlles Valley Highlands (Coster del Bitlles), in the county of the Alt Penedès, Barcelona.

The vines grow in highly calcareous, loamy soils (balance between sands, silts and clays). In the lower areas there is a tendency towards loamy-clay texture soils, and in the upper part there is an abundance of stones and gravel.

### Biodynamic viticulture

Cultivated according to the principles of biodynamic viticulture – a step beyond organic. The biodynamic approach allows us to make wines that are rich in nuances, have excellent ageing potential, and respect the landscape they come from.

We let plant cover grow spontaneously between the vines. This cover crop plays a crucial role loosening the soil, regulating water retention and drainage (essential in a dry farming system), and helping to foster biodiversity.

Infusions of medicinal plants are applied to the vines to control the presence of fungus in the vineyard and strengthen the vine's defences.



Biodynamic agriculture certified by Demeter.



Organic agriculture certified by CCPAE.



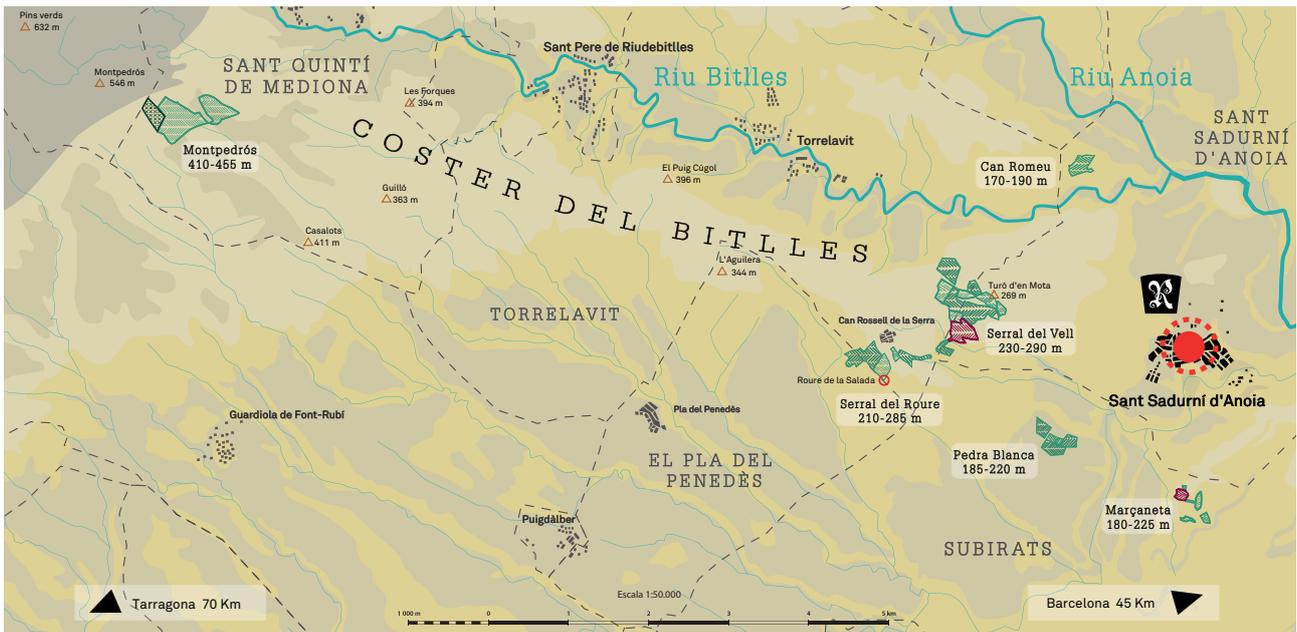
Long-aged with natural cork stopper.

The AGED WITH CORK label, awarded by the European Confederation of Cork, symbolises the commitment to quality and sustainability that lies behind our use of cork stoppers in the ageing of all our cavas.



# Coster del Bitlles<sup>®</sup>

Alt Penedès | Barcelona



## Recaredo's vineyards

THE ORIGIN OF OUR TERROIR WINES.

50 HECTARES OF OWN VINEYARDS ON THE SLOPING BANKS OF THE BITLLES RIVER, IN THE COUNTY OF THE ALT PENEDÈS.



RECAREDO'S VINEYARDS



RECAREDO INTENS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

## 2012 Vintage

A vintage with sparkle and depth, produced from one of the lowest yields in Recaredo's history. A dry winter gives way to longed-for spring rains that force us to apply treatments based on medicinal plants to prevent the growth of mould in the vineyard.

We use traditional horse-drawn ploughing to avoid soil compaction and ensure the presence of abundant microbial life. July is extremely hot and dry, but thanks to August rains the ripening process slows and acidity develops gradually. As a result, we're able to harvest grapes with enormous potential and excellent acid levels. As always, we harvest the entire crop by hand to ensure that the grapes remain in optimal condition for making long-aged sparkling wines.

- Average yield for Recaredo vineyards in 2012: 29 hl/ha
- Upper limit set by the Cava Regulatory Board in 2012: 80 hl/ha

Less production, greater expressiveness and quality.

## In-house vinification

The colour is obtained by macerating the must with the red grape skins for six hours. To enhance structure and elegance, 10 % of the blend consists of wines aged for two months in oak casks.

Vinification, winemaking and ageing are carried out entirely at Recaredo to ensure strict control of the origin of grapes and maximum transparency in production processes.

## The excellence of long-aged wines

Secondary fermentation and bottle ageing are done exclusively with natural cork stopper, a sustainable, recyclable material from nature, ideal for retaining the original sense of Recaredo's long-aged wines.

*Remuage* (riddling) is done by hand on traditional racks. This process causes the sediment to collect in the neck of the bottle in preparation for disgorgement.

## Manual disgorging without freezing

Disgorging (the art of expelling the lees from the second bottle fermentation that then leaves the wine perfectly clear) is done by hand without freezing the bottle neck by skilled masters: an artisanal, environmentally friendly process.

Recaredo Intens Rosat is a completely dry brut nature sparkling wine with no added sugar.

It should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.

