

Recaredo

DES DE 1924

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

TERRERS 2010

BRUT NATURE GRAN RESERVA

Varieties 54 % Macabeu · 42 % Xarel·lo · 4 % Parellada

Brut Nature Natural, with no added sugar

Alcohol content 12 % | Bottle volume 75 cl

Ageing in the bottle

Minimum of 5 years and 1 month (61 months) in the caves.

Ageing and disgorgement date are given on the back label.

Depth and transparency. Complexity and freshness.

Recaredo Terrers represents the most sincere expression of the landscape of Alt Penedès, an age-old winegrowing area.

Family of winegrowers

Made using grapes from a select mosaic of own vineyards that grow in the Bittles River Valley Highlands (Coster del riu Bittles), in the county of the Alt Penedès, Barcelona.

Recaredo Terrers is made with grapes from vineyards that grow in highly calcareous, loamy soils (balance of sand, silt and clay). The soil provides good levels of drainage in the upper areas and a higher water retention capacity in lower areas, where the soil depth is also greater.

Biodynamic viticulture

Cultivated according to the principles of biodynamic agriculture – 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.



Biodynamic agriculture certified by Demeter.



Organic agriculture certified by CCPAE.

AGED WITH



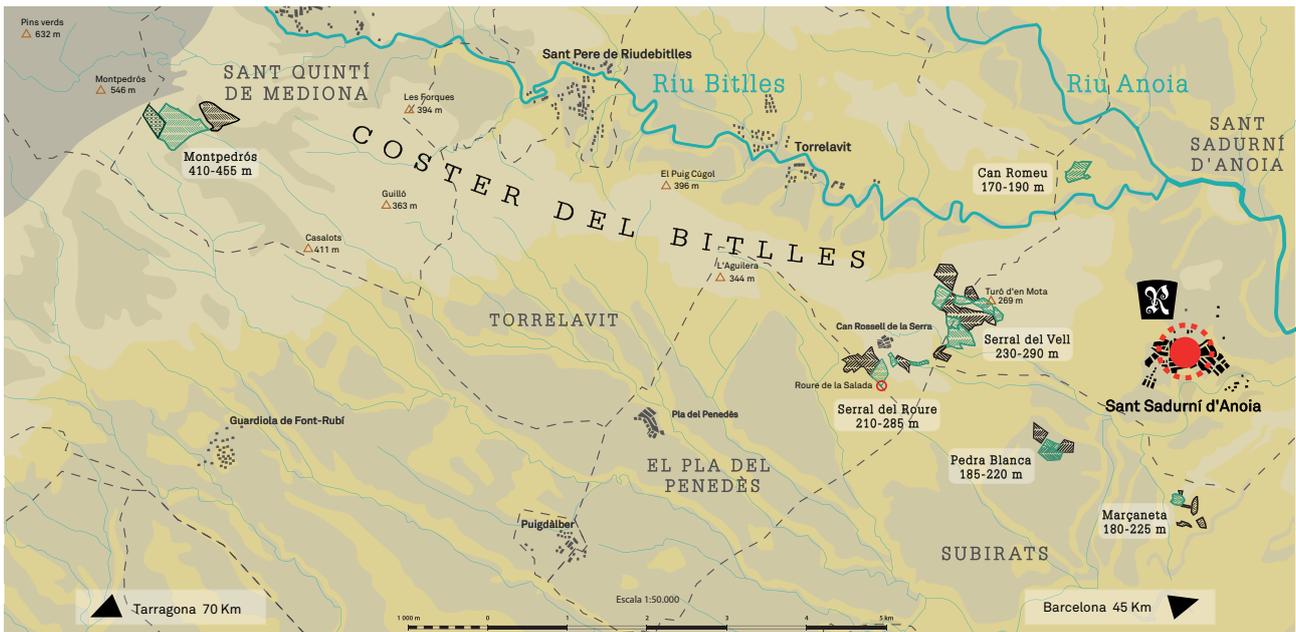
Long-aged with natural cork stopper.

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®

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 TERRERS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

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

2010 Vintage

The vintage is vibrant and balanced, marked by meteorological contrasts, with high temperatures and little rain in the autumn and winter months. Rains were erratic in the spring, and in May a record rainfall was recorded in the vineyards (155.7 l/m²). Mildew came on hard but the biodynamic treatments we applied proved highly effective. In the end, the grapes harvested were of high quality and in exceptionally good health. Harvesting was done completely by hand to maintain the properties of the grapes used for a long-aged sparkling wine.

- Average yield for Recaredo vineyards in 2010: 44.2 hl/ha
- Upper limit set by the Cava Regulatory Board in 2010: 80 hl/ha

Less production, greater expressiveness and quality.

In-house vinification

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. To enhance structure and elegance, 9 % of the blend consists of wines that have been aged in oak casks.

The excellence of long-aged wines

Secondary fermentation and bottle ageing are done exclusively with natural cork stoppers, 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.

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 Terrers 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.

