

Recaredo

DES DE 1924

RECAREDO FAMILY
GROWERS AND WINEMAKERS
SANT SADURNÍ D'ANOIA · BARCELONA

SUBTIL 2011

SERRAL DEL ROURE ESTATE
BRUT NATURE GRAN RESERVA

The *subtlety* of this sparkling wine is articulated in minerals notes and creamy reminiscences that create a sensory profile rooted in authenticity. The height of complexity, hints of fine ageing and well-integrated bubbles.

Single-estate character

Recaredo Subtil is made exclusively with grapes from Recaredo's Serral del Roure estate, located in the Bitlles Valley Highlands (county of Alt Penedès, Barcelona). The name of the estate refers to the gentle hills on the land, overlooked by a large oak tree next to the Torrent de la Salada.

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.

2011 Vintage

We collected the bunches with a very good, fresh and natural acidity. The high temperatures and unusual drought forced us to begin the harvest on 12 August, ending on the 30th (just 18 days of harvest).

Mother Nature made it difficult for us; the grapes ripened extremely quickly so the controls were increased and the team of vintagers expanded to meet the ideal harvesting



WineModeration.eu
Art de Vivre

Varieties

66 % Xarel·lo
34 % Chardonnay

Ageing in the bottle

Minimum of 5 years
and 6 months
(66 months)

Alcohol content

12.5 % · 75 cl

Brut Nature

With no added
sugar



Biodynamic certified
by Demeter



Organic certified
by CCPAE

AGED WITH



Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability

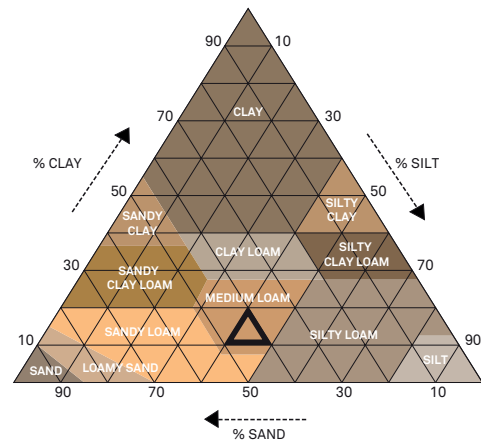


Coster del Bitlles[®]

Alt Penedès | Barcelona



Soils on the Serral del Roure Estate have a loamy texture and are characterised by a balanced mix of sands, silts and clays. Clay-loam soils predominate in the lower areas, while in the upper zones there is an abundance of pebbles and gravel. The calcareous 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.



deadline. Our work against the clock was worth it as we obtained grapes with the ideal graduation and sanitary parameters. 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 2011: 41,7 hl/ha
- Upper limit set by the Regulatory Board in 2011: 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, 10% 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 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.

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

