

Recaredo

DES DE 1924

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

TERRERS 2011

FROM A SELECT MOSAIC OF RECAREDO'S VINEYARDS
BRUT NATURE GRAN RESERVA

Depth and transparency. Complexity and freshness. *Recaredo Terrers* represents the most sincere expression of the landscape of Alt Penedès, an age-old winegrowing area.

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

Biodynamic growers

Recaredo Terrers has been 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. 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

Thanks to the excellent work done by our team, 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 12th 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 deadline. Our work against the clock was worth it as we obtained grapes with the ideal graduation and sanitary parameters.



WineModeration.eu
Art de Vivre

Varieties

50 % *Macabeu*
48 % *Xarel·lo*
2 % *Parellada*

Ageing in the bottle

Minimum of 4 years
and 11 months
(59 months)

Alcohol content

12 % · 75 cl

Brut Nature

With no added
sugar



Biodynamic certified
by Demeter



Organic certified
by CCPAE

AGED WITH

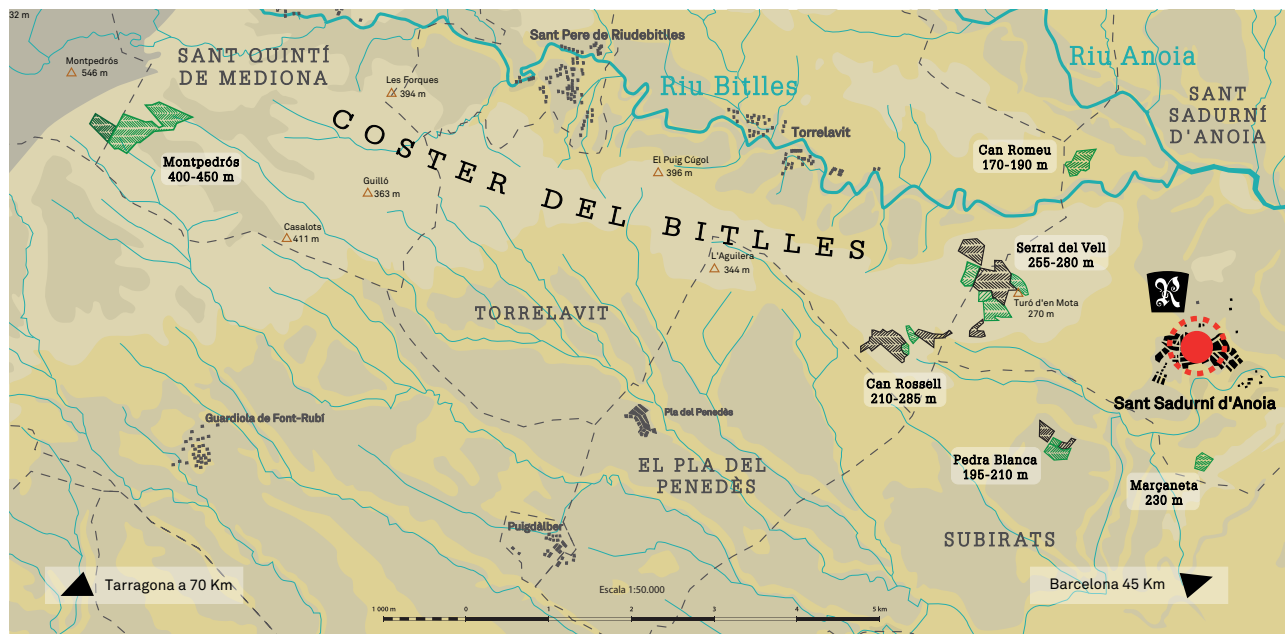


Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability



Coster del Bitlles®

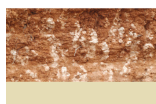
Alt Penedès | Barcelona



RECAREDO'S VINEYARDS



RECAREDO TERRERS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

Recaredo Terrers is made with grapes from vineyards that grow in highly calcareous, loamy soils (balanced mix of sands, silts and clays). 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.

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 Cava Regulatory Board: 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, 3% of the blend consists of wines that have been lightly 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. 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 Terrers should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.

