

Recaredo

DES DE 1924

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

TERRERS 2013

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.

2013 Vintage

A dry autumn is followed by abundant rainfall in the spring. In fact, this vintage is one of the rainiest of recent years, with 620 l/m² of precipitation (the historical average is 519 l/m²). Despite the spring rains, out of respect for the natural growth cycle, we opt not to trim the tips of the vines. "Grow at your own pace" is the message we want to send the plant.

The summer brings surprising weather, with below normal temperatures that delay the growth cycle. When we reach the end of August, the must weight and acid level are balanced and optimal, and the grapes are in perfect health. The harvest will come later than in recent years, starting when it traditionally did in the past, at the end of August.

All the tasks involved in viticulture – rigorous, methodical and precise steps taken over the course of the year – lead



WineModeration.eu
Art de Vivre

Varieties

58 % *Macabeu*
39 % *Xarel·lo*
3 % *Parellada*

Ageing in the bottle

Minimum of 3 years
and 9 months
(45 months)

Alcohol content

12 % · 75 cl

Brut Nature

With no added
sugar

Vegan Wine

Suitable for vegans



Biodynamic certified
by Demeter



Organic certified
by CCPAE

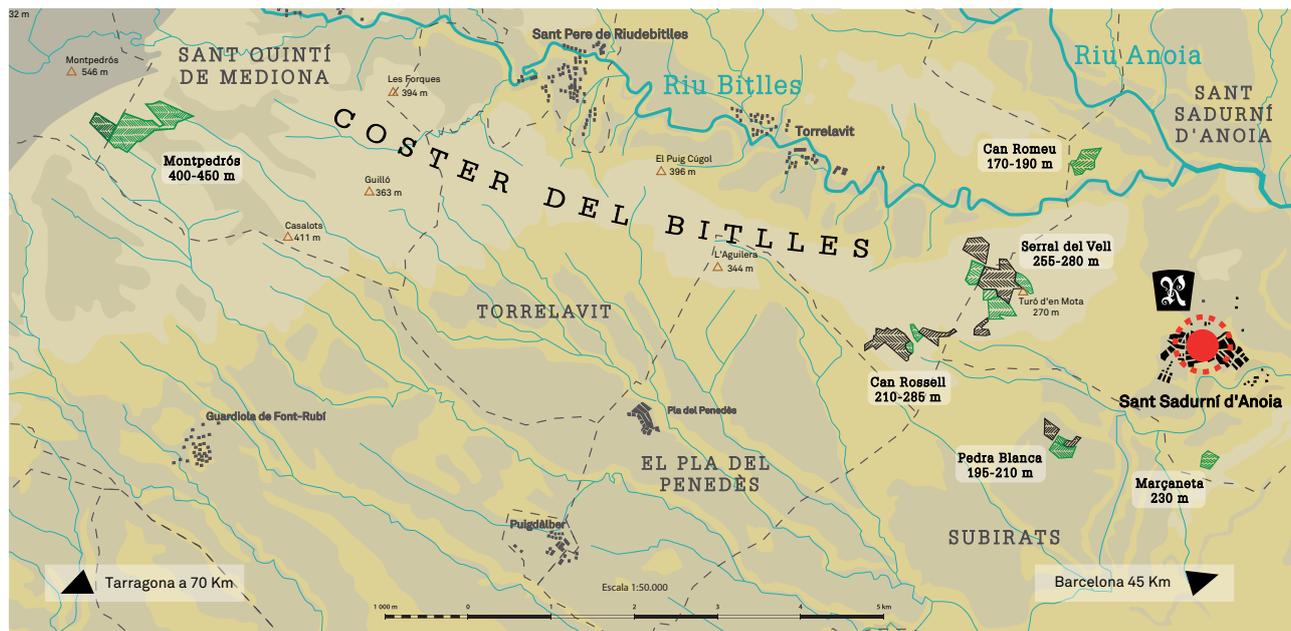


Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability



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.

to excellent quality, well-structured wines, and plenty of aromatic power in musts and wines.

Despite the difficulties posed by the weather, we haven't had to resort to acidification or the use of added sugars to reach the ideal alcohol content.

- Average yield for Recaredo vineyards in 2013:
38.1 hl/ha
- Upper limit set by the Cava Regulatory Board in 2013:
88 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, 2% 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.

