

Recaredo

DES DE 1924

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

SERRAL DEL VELL 2008

PARATGE QUALIFICAT BRUT NATURE

From the 2008 vintage on, we changed the name of our historic “Recaredo Brut de Brut” sparkling wine to “Recaredo Serral del Vell” to reflect our commitment to the great terroirs of the Alt Penedès wine region.

Sobriety and elegance. Strength and full-bodied character. Our highly calcareous soils and the microclimate of the Serral del Vell plateau give each vintage an unmistakable character.

Single-estate character

Serral del Vell is a place of great beauty – an area full of Xarel-lo and Macabeu vineyards, where the imposing Montserrat Mountain watches over a space that is topographically and geologically distinct from its surroundings.

The Serral del Vell estate stands on a small plateau (serral) carved out of the Bittles Valley Highlands and the winding gullies that run into the Lavernó Ravine. The plateau has several large, gently sloping terraces that men have shaped by creating margins and embankments.

Organic viticulture

No chemical herbicides or insecticides are used in Recaredo's vineyards – only natural, organic fertilisers.

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

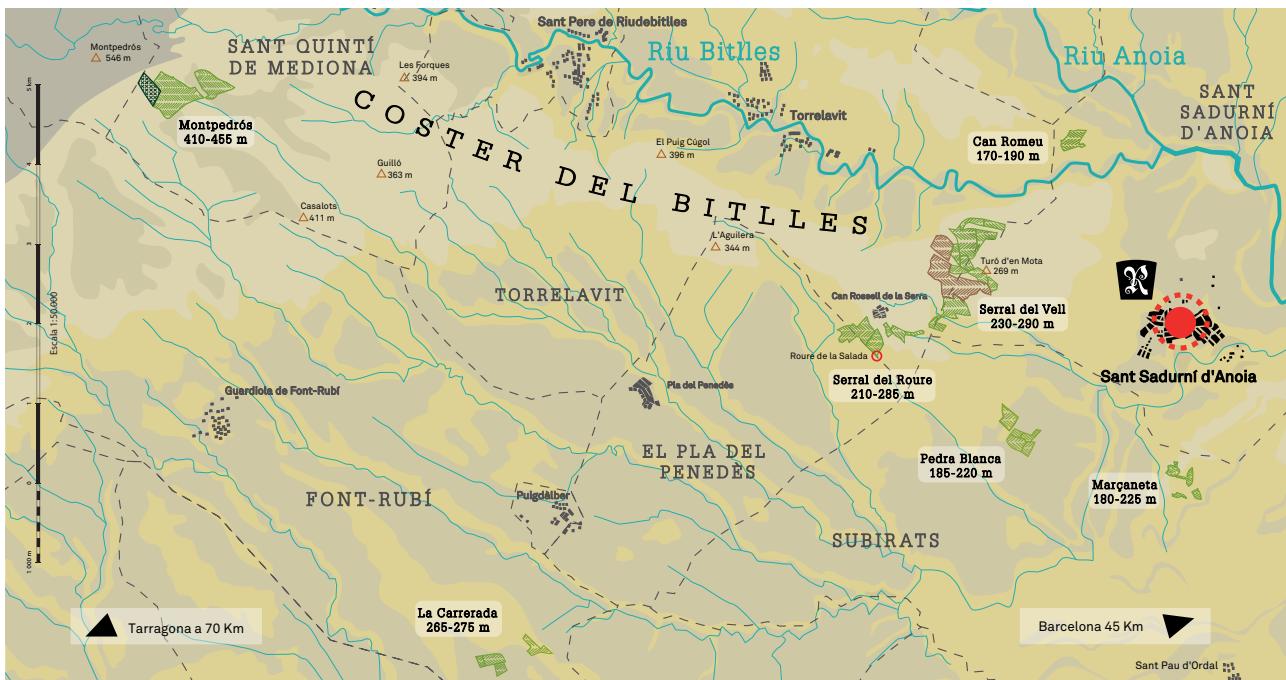
2008 Vintage

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).



Coster del Bitlles[©]

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RECAREDO'S VINEYARDS



SERRAL DEL VELL ESTATE



UPPER SLOPE

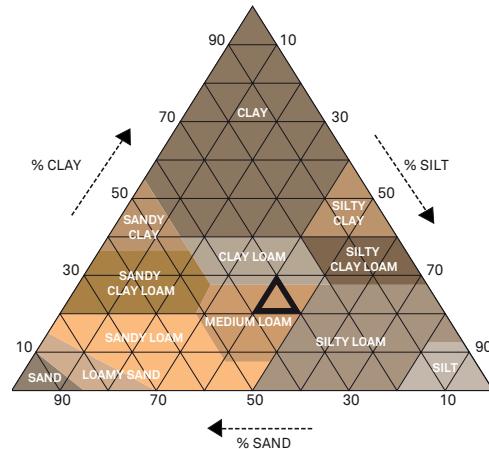


MIDDLE SLOPE



GENTLY UNDULATING LAND

The soil of the Serral del Vell plateau contains calcareous nodules and quite a bit of limestone from the Serra del Mar and the Serra Catalana, deposited in the area due to erosion. The estate is characterised by a loamy soil texture (balanced mix of sands, silts and clays), with an abundance of stones and gravel, which provides good levels of drainage and allows water to deeply penetrate the roots of the vines.



The grapes harvested were of high quality and in exceptionally good health. Harvesting is done completely by hand to maintain the properties of the grapes used for a long-aged sparkling wine.

- Average yield for Recaredo vineyards in 2008: 34,2 hl/ha
- Upper limit set by the Cava Regulatory Board: 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, all the Xarel-lo grapes are fermented in oak barrels.

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

