

Recaredo

DES DE 1924

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

Reserva Particular 2007

BRUT NATURE GRAN RESERVA

Josep Mata Capellades

In 1962 Josep Mata Capellades, in close collaboration with his sons Josep and Antoni, created the *Reserva Particular de Recaredo* with the original idea of conveying the delicateness and the subtle complexity of a long-aged wine without sacrificing freshness and the most authentic expression of time.

Faithful to this idea, *Reserva Particular de Recaredo* represents the Mediterranean in its purest form, interprets the calcareous lands of Alt Penedès region and shows the profound character of our oldest Xarel·lo and Macabeu vines.

Since 1962, three generations of the Recaredo family have cultivated the character of *Reserva Particular*, creating a unique style based on freshness and the authentic expression of time. *Reserva Particular* is, without doubt, a tribute to time and to the Alt Penedès region.

Selection of old vineyards

Reserva Particular de Recaredo is made with the indigenous varieties Xarel·lo and Macabeu from old vineyards planted between 1950 and 1955. The plots are circumscribed by several gullies that drain into the Anoia River in the lower water-collection area. The vineyards are cultivated without herbicides or chemical insecticides, and only natural, organic fertilisers are used.

2007 Vintage

Recaredo's 2007 vintage represents the refinement of power. The fruit harvested offers great ageing potential, with a remarkable structure and acid level for the production of



WineModeration.eu
Art de Vivre

Varieties

64 % Macabeu
36 % Xarel·lo

Limited Edition

12,220 bottles

Ageing in the bottle

Minimum of 9 years
and 9 months
(117 months)

Alcohol content

12.5 % · 75 cl

Brut Nature

With no added
sugar

Vegan Wine

Suitable for vegans

AGED WITH

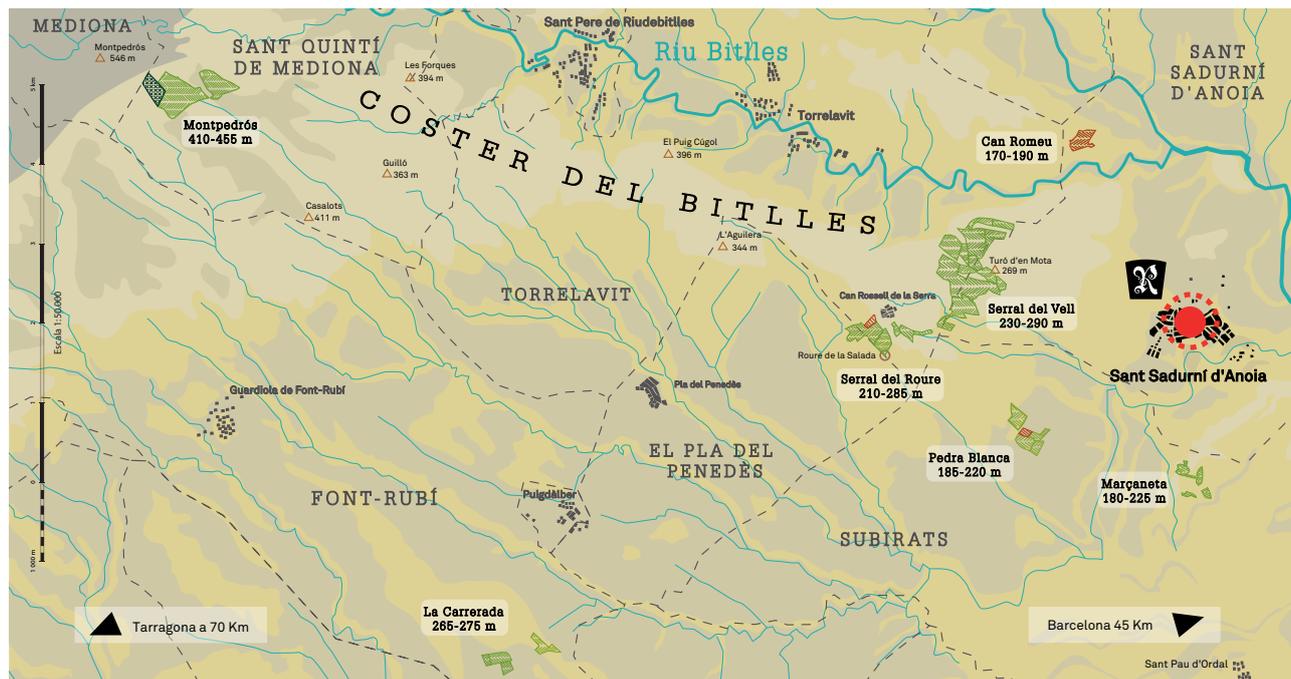


Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability



Coster del Bitlles[®]

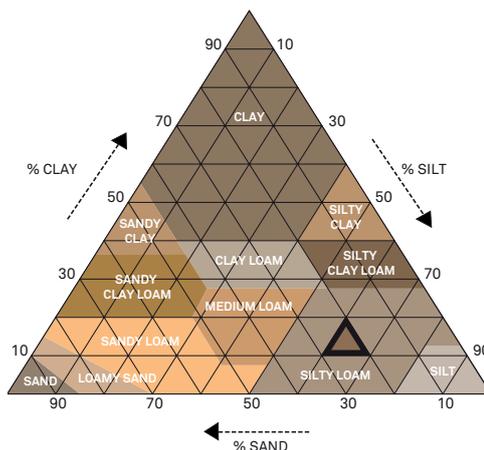
Alt Penedès | Barcelona



 RECAREDO'S VINEYARDS  RESERVA PARTICULAR VINEYARDS



Reserva Particular is made using grapes from a selection of old vineyards on three Recaredo estates—Pedra Blanca, Can Romeu and Can Rossell de la Serra—circumscribed by the Anoia River and the Salada, Can Bautista and Lavernó gullies. The soils are highly calcareous and have a silt-loam texture.



our long-aged sparkling wines. The year 2007 was dry with rains in the spring that ensured excellent development of the vines during the vegetative stage. 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 2007: 33.5 hl/ha
- Upper limit set by the Cava Regulatory Board in 2007: 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-ageing

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

