

Recaredo

CAVA

INTENS 2010

ROSAT BRUT NATURE GRAN RESERVA



Style and differentiation.
A commitment to personality in a dry, lively
and sweet-toothed journey.
The aromatic unity of small red fruits offers us
mystery and reflection.

HARVEST	2010
VARIETIES	58 % PINOT 42 % MONASTRELL
AGEING IN BOTTLE	From 30 months Information given on the back label

Grown according to all organic, biodynamic viticulture criteria.

No chemical herbicides or insecticides are used. Only natural, organic fertiliser.

Cava produced exclusively from our own vineyards in the towns of Sant Sadurní d'Anoia and Torrelavit (Alt Penedès, Barcelona).

Harvested completely by hand.

Colour obtained by macerating the must with the red grape skins for six hours. 12 % of the blending corresponds to wines aged in oak casks for two months.

Vinification, production and ageing carried out entirely in our cellars, located in the historic town of Sant Sadurní d'Anoia.

The secondary fermentation and bottle ageing are done exclusively with a natural cork. Cork is sustainable, recyclable and ideal for retaining the original sense of a long-aged Cava.

Final clarification in racks manually.

Disgorging (uncorking process) by hand without freezing the neck of the bottle, handcrafted professionalism and respect for the environment.

Completely dry Cava Brut Nature, with no added sugar.

Disgorging date shown on the back label.

We recommend storing the bottles at a temperature of 15°C to safeguard their characteristics and ensure a good evolution. We recommend tasting it at a temperature of 8°C.



Cava, only appreciated in moderation

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