

Recaredo

DES DE 1924

COMPARISON OF REQUIREMENTS VINEYARDS

	CAVA	CAVA DE PARATGE	RECAREDO
ORIGIN	No specific origin From 1000 km x 500 km 159 municipalities from all around Spain	Limited geographic designation based on climate and geology criteria justified by the producer	Coster del riu Bitlles sub-division (Bitlles Valley Highlands) Area: 25 km x 7 km 6 municipalities
VINEYARDS REQUIREMENTS	None	Own vineyards or long-term rent contract	100% owned vineyards
AGRICULTURE	None	None	100% Organic and Biodynamic
VARIETIES	Chardonnay Xarel·lo Macabeu Parellada Subirat Parent ... Pinot Noir Trepats Monastrell Garnatxa	Chardonnay Xarel·lo Macabeu Parellada Subirat Parent ... Pinot Noir Trepats Monastrell Garnatxa	100% Local / Indigenous varieties: Xarel·lo Macabeu Parellada ... Monastrell Garnatxa negra
HARVEST	Not specify	100% Manual	100% Manual
YIELDS	12.000 kg /ha 66% pressing (79,2 hl/ha)	8.000 kg/ha 60% pressing (48 hl/ha)	Average last 5 years 5,000 - 6,000 kg/ha Average pressing 50%-55% (29hl/ha)



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COMPARISON OF REQUIREMENTS CELLAR AND CAVA

	CAVA	CAVA DE PARATGE	RECAREDO
REQUIREMENTS ON VINIFICATION	None. One could buy the base wine for the total production without having to vinify.	100% own vinification of the Paraje (Vineyard) 85% of the Estate needs to be vinified on premises.	100% Own vinification
AGEING	9 months: Cava 15 months: Reserva 30 months: Gran Reserva	From 36 months	From 30 to more than 120 months
ALLOWANCE TO BUY BOTTLES WHILE AGEING ON THE LEES	Allows 25% except for Gran Reserva and Cava de Paraje designation.	Not Allowed	No buying neither selling bottles to other producers
STYLES DEPENDING ON SUGAR (DOSAGE) USED	Sweet (+50 g/l) Semi Sec (32-50 g/l) Sec (17-32 g/l) Extra-Sec (12-17 g/l) Brut (up to 12 g/l) Extra Brut (up to 6 g/l) Brut Nature (No sugar added. Maximum allowance of residual sugar is 3 g/l)	Brut (up to 12 g/l) Extra Brut (up to 6 g/l) Brut Nature (No sugar added. Maximum allowance of residual sugar is 3 g/l)	Brut Nature (No sugar added. Maximum allowance of residual sugar is 3 g/l)
VINTAGE	Vintage must appear in Gran Reserva designation. The rest is at the producer discretion.	100% vintage	100% vintage
AGEING WITH CORK STOPPER	Not specify	Not specify	100% aged under cork
DISGORGING	Not specify	Not specify	100% disgorged by hand without freezing the neck of the bottle. Date of disgorging and months ageing specified.

