



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

Reserva Particular 2017

BRUT NATURE LONG AGEING

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 territory.

Selection of old vineyards

Reserva Particular de Recaredo is made with the indigenous varieties Xarel·lo and Macabeu from old vineyards planted between the 1950s and 1960s. These plots have 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.

2017 Vintage

A capriciously dry summer with remarkable heat waves lends character to a vintage blessed by spring and autumn rains. Nature shows its harshest face in early June. Apart from blisteringly hot days and a scarcity of water, we must cope with the fallout of an extremely drought-affected harvest in 2016, which reduces budding and results in an average harvest of very low yields. The health of the grapes is outstanding and allows us to obtain musts of great purity and definition, the key to making wines for laying down that a landscape, for the land we work.

Varieties

47 % Xarel·lo
53 % Macabeu

Limited Edition

5,743 bottles

Ageing in the bottle

Minimum of 6 years and
8 months (80 months)

Alcohol content

11 % · 75 cl

Brut Nature

With no added sugar

Total Sulphur Dioxide

32 mg/l

150 mg/l is the max. permitted by
the EU for organic white wines

Vegan Wine

Biodynamic, organic
growing and winemaking



Certified Organic
by CCPAE

AGED WITH



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



WINE MODERATION
ELEGANT COMPARTIR CUIDAR



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CORPINNAT

CORPINNAT

Grown in a historic Barcelona Wine Valley



RECAREDO'S VINEYARDS



RESERVA PARTICULAR VINEYARDS



UPPER SLOPE

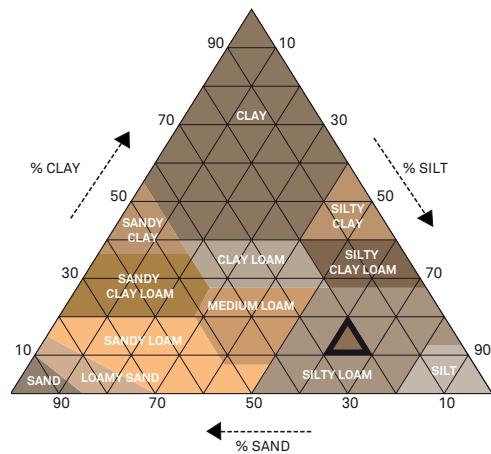


MIDDLE SLOPE



GENTLY UNDULATING LAND

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.



- AVERAGE YIELD FOR RECAREDO VINEYARDS IN 2017: 26.5 HL/HA
- MAXIMUM YIELD AUTHORIZED BY CORPINNAT: 80 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

We're firmly committed to using natural cork stoppers for the bottle ageing of all our Corpinnat wines. Cork is a sustainable, recyclable material from nature, ideal for retaining the original sense of Recaredo's long-aged

wines. We use the artisanal method for final riddling, turning the bottles 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

We're keeping alive the craft of the "disgorger" – the art of manually expelling the lees of the second, in-bottle fermentation. At Recaredo, skilled craftsmen disgorge all bottles of Recaredo wine by hand at the naturally cool temperature of the cellars, a method that respects the long-ageing process and the environment.

Reserva Particular de Recaredo should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.

