

Recaredo

DES DE 1924

RECAREDO FAMILY
BIODYNAMIC WINEGROWERS AND WINEMAKERS
SANT SADURNÍ D'ANOIA · BARCELONA

BRUT DE BRUT 2006 SERRAL DEL VELL ESTATE

BRUT NATURE GRAN RESERVA

Varieties 53 % Xarel·lo · 47 % Macabeu

Brut Nature Natural, with no added sugar

Alcohol content 12.5 % | Bottle volume 75 cl

Ageing in the bottle

Minimum of 7 years and 3 months (87 months) in the caves.

Ageing and disgorgement date are given on the back label.

Sobriety and elegance. Strength and full-bodied character. Our highly calcareous soils and the microclimate of the Serral del Vell hillock give each vintage an unmistakable character. Bursting with strength, harmonious and complete. Crystallised fruits merge with notes of the ripest citrus fruit.

Single-estate character

Recaredo Brut de Brut is made exclusively with grapes from Recaredo's Serral del Vell estate, located in the Bitlles Valley Highlands (county of Alt Penedès, Barcelona).

The Serral del Vell hillock is a mainly calcareous terrain of disjointed landscapes. The Serral del Vell estate is characterised by a loamy soil texture (balance between different grades of soil: 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.

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).

AGED WITH



Long-aged with natural cork stopper.

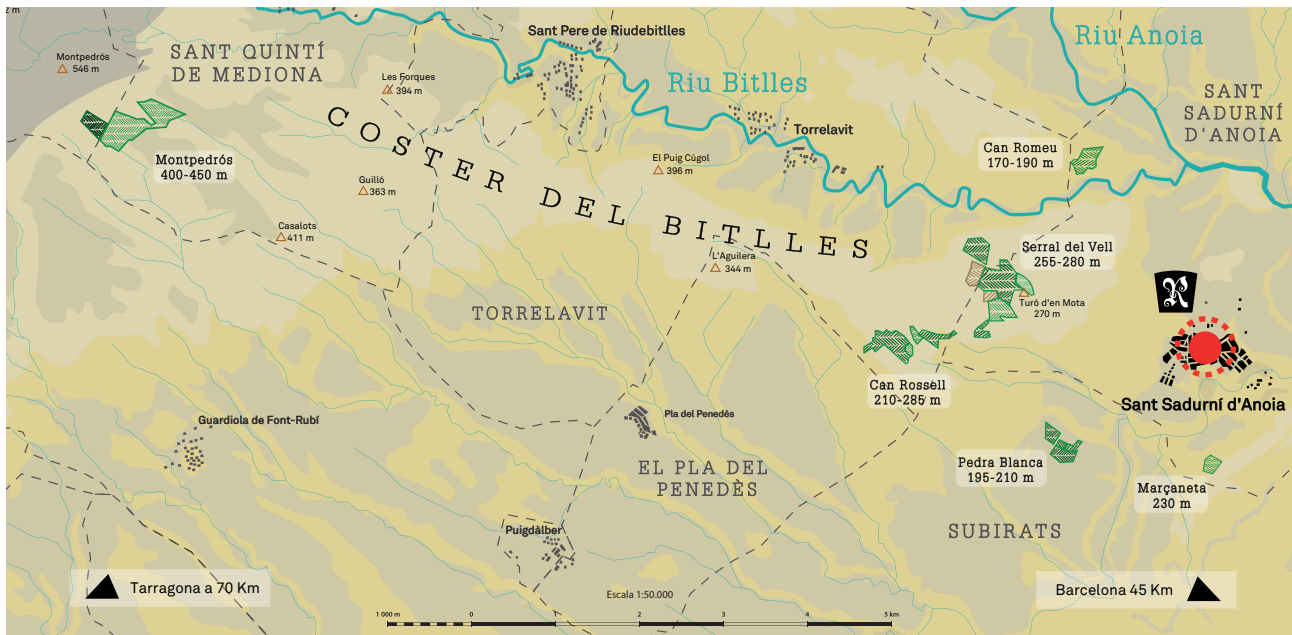
The AGED WITH CORK label, awarded by the European Confederation of Cork, symbolises the commitment to quality and sustainability that lies behind our use of cork stoppers in the ageing of all our cavas.

Wine in Moderation.eu
Art de Vivre



Coster del Bitlles®

Alt Penedès | Barcelona



Recaredo's vineyards

THE ORIGIN OF OUR
TERROIR WINES.

50 HECTARES OF OWN
VINEYARDS ON THE SLOPING
BANKS OF THE BITLLES
RIVER, IN THE COUNTY OF
THE ALT PENEDÈS.



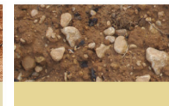
RECAREDO'S VINEYARDS



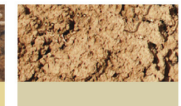
RECAREDO BRUT DE BRUT VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING
LAND

2006 Vintage

This vintage provided an extremely high level of expressiveness and an unprecedented freshness that guarantees excellence in a long-aged cava. The Mediterranean character is strongly expressed in the form of moderate but irregular rainfall throughout the wine year.

Precise execution of viticulture work in Recaredo is crucial so the vines can recover from the extreme cold of winter and withstand high summer temperatures. The crop is carefully monitored during the harvest period to detect early ripening of the grapes.

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 2006: 35.8 hl/ha
- Upper limit set by the Cava Regulatory Board in 2006: 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-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 Brut de Brut is a completely dry brut nature sparkling wine with no added sugar.

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

