

Recaredo

DES DE 1924

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

SUBTIL 2008 SERRAL DEL ROURE ESTATE

BRUT NATURE GRAN RESERVA

Varieties 71 % Xarel·lo · 29 % Chardonnay

Brut Nature Natural, with no added sugar

Alcohol content 12.5 % | Bottle volume 75 cl

Ageing in the bottle

Minimum of 6 years and 8 months (80 months) in the caves.
Ageing and disgorgement date are given on the back label.

The *subtlety* of this sparkling wine is articulated in minerals notes and creamy reminiscences that create a sensory profile rooted in authenticity. The height of complexity, hints of fine ageing and well-integrated bubbles.

Family of winegrowers

Recaredo Subtil is made exclusively with grapes from Recaredo's Serral del Roure estate, located in the Bitlles Valley Highlands (county of Alt Penedès, Barcelona). The name of the estate refers to the gentle hills on the land, overlooked by a large oak tree next to the Torrent de la Salada.

Soils on the Serral del Roure estate have a loamy texture and are characterised by a balance of particle sizes: sand, silt and clay. Clay-loam soils predominate in the lower areas, while in the upper zones there is an abundance of pebbles and gravel. The calcareous soil provides good levels of drainage in the upper areas and a higher water retention capacity in lower areas, where the soil depth is also greater.

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



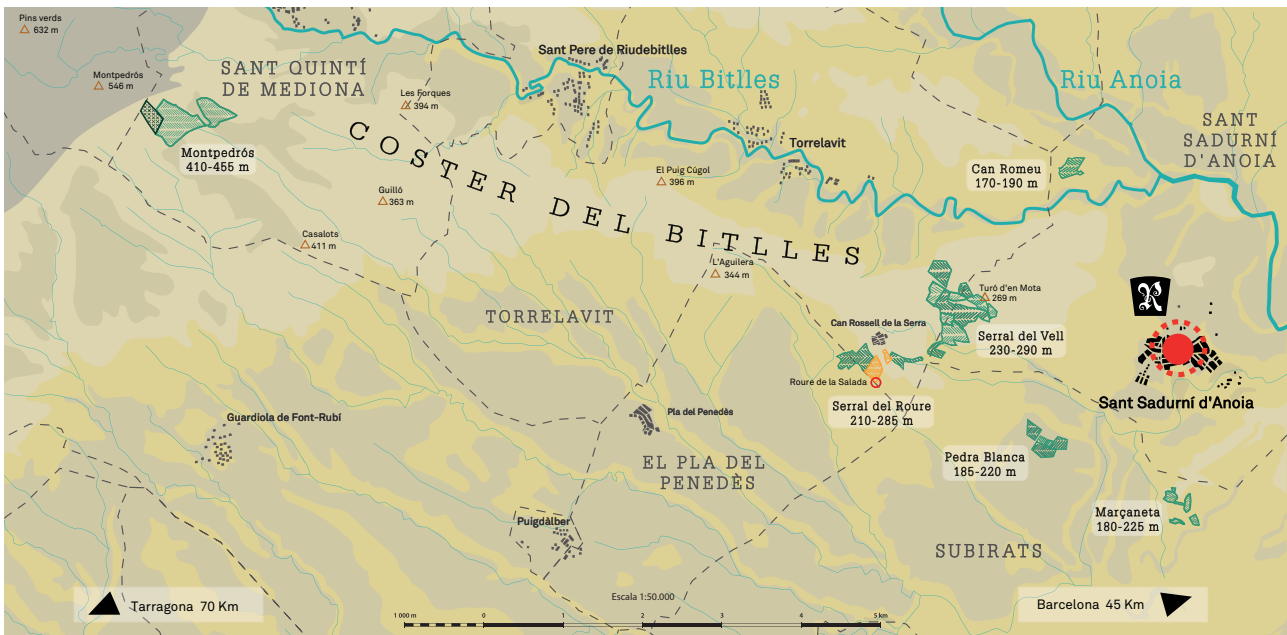
Long-aged with natural cork stopper.

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.



Coster del Bitlles[®]

Alt Penedès | Barcelona



Recaredo's vineyards

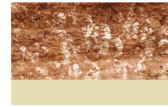
THE ORIGIN OF OUR TERROIR WINES.
50 HECTARES OF OWN VINEYARDS ON THE SLOPING BANKS OF THE BITLLES RIVER, IN THE COUNTY OF THE ALT PENEDÈS.



RECAREDO'S VINEYARDS



RECAREDO SUBTIL VINEYARDS SERRAL DEL ROURE ESTATE



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

2008 Vintage

The vintage is vibrant and balanced, marked by meteorological contrasts, with high temperatures and little rain in the autumn and winter months. Rains were erratic in the spring, and in May a record rainfall was recorded in the vineyards (155.7 l/m²).

Mildew came on hard but the biodynamic treatments we applied proved highly effective. In the end, the grapes harvested were of high quality and in exceptionally good health.

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 2008: 34,2 hl/ha
- Upper limit set by the Cava Regulatory Board in 2008: 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, 7 % of the blend consists of wines that have been aged in oak casks.

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 Subtil -Serral del Roure Estate 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.

