

Recaredo

DES DE 1924

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

TERRERS 2011

MAGNUM BRUT NATURE

Varieties 48 % Xarel·lo · 50 % Macabeu · 2 % Parellada

Brut Nature *Natural, with no added sugar*

Alcohol content 12 % | Bottle volume 150 cl

Number of bottles 2,975 each one numbered

Ageing in the bottle

Minimum of 3 years and 7 months (43 months) in the caves.

Ageing and disgorgement date are given on the back label.

Depth and transparency. Complexity and freshness.
Recaredo Terrers Magnum represents the most sincere expression of the landscape of Alt Penedès, an age-old winegrowing area.

Made using grapes from a select mosaic of own vineyards that grow in the Bitlles River Valley Highlands (Coster del Bitlles), in the county of the Alt Penedès, Barcelona.

Family of winegrowers

Recaredo Terrers Magnum is made with grapes from vineyards that grow in highly calcareous, loamy soils (balance of sand, silt and clay).

The 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).



Biodynamic agriculture
certified by Demeter.



Organic agriculture
certified by CCPAE.

AGED WITH



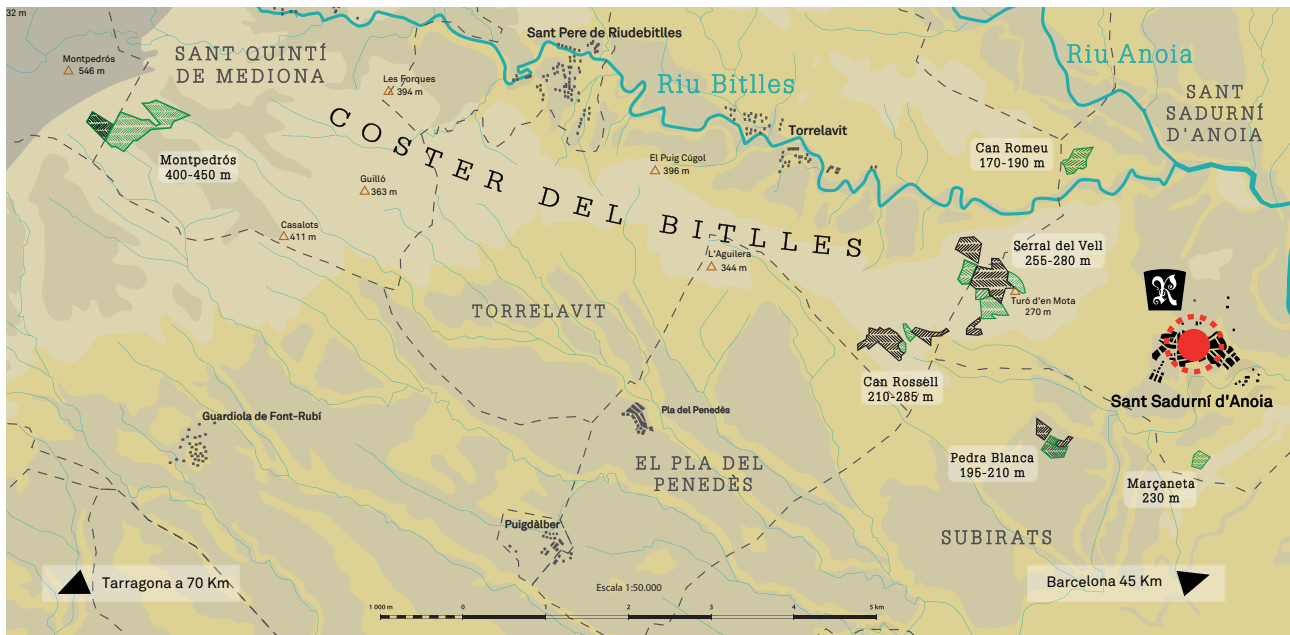
Long-aged with natural
cork stopper.

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 PENEDES.



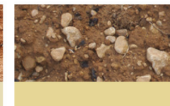
RECAREDO'S VINEYARDS



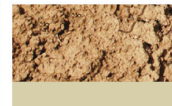
RECAREDO TERRERS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING
LAND

2011 Vintage

Thanks to the excellent work done by our team, we collected the bunches with a very good, fresh and natural acidity. The high temperatures and unusual drought forced us to begin the harvest on 12 August, ending on the 30th (just 18 days of harvest).

Mother Nature made it difficult for us; the grapes ripened extremely quickly so the controls were increased and the team of vintagers expanded to meet the ideal harvesting deadline. Our work against the clock was worth it as we obtained grapes with the ideal gradation and sanitary parameters.

Harvesting was done completely by hand to maintain the properties of the grapes used for a long-aged sparkling wine.

- Average yield for Recaredo vineyards in 2011: 41,7 hl/ha
- Upper limit set by the Cava Regulatory Board in 2011: 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, 2 % of the blend consists of wines that have been lightly aged in oak casks.

The excellence of long-aged wines

Secondary fermentation and bottle ageing are done exclusively with natural cork stoppers, 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. This process causes the sediment to collect in the neck of the bottle in preparation for disgorgement.

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 Terrers Magnum 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 8-10 °C and opening the bottle a few minutes before serving.

