

Recaredo

DES DE 1924

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

Reserva Particular 2004

BRUT NATURE GRAN RESERVA



Varieties 33 % Xarel·lo · 67 % Macabeo

Brut Nature *Natural, with no added sugar*

Alcohol content 12 % | Bottle volume 75 cl

Number of bottles 12,780 each one numbered

Ageing in the bottle

Minimum of 9 years (108 months) in the caves.

Ageing and disgorgement date are given on the back label.

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 cava 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.

Family of winegrowers

Reserva Particular de Recaredo is made with the Mediterranean varieties Xarel·lo and Macabeu from old vineyards planted between 1950 and 1955 in the Bitlles Valley Highlands. The vineyards stand on calcareous, loamy soils (balance of sand, silt and clay).

Organic viticulture

No chemical herbicides or insecticides are used in Recaredo's vineyards – only natural, organic fertilisers.

AGED WITH



Long-aged with natural cork stopper.

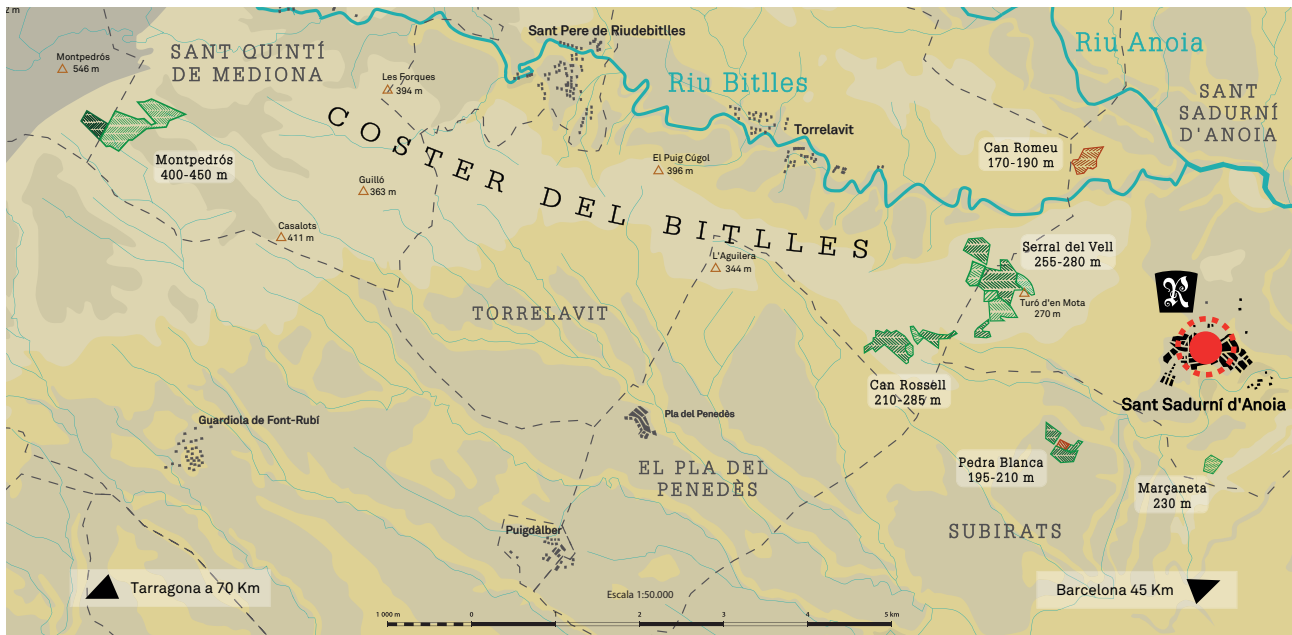
The AGED WITH CORK label, awarded by the European Confederation of Cork, symbolises the commitment to quality and sustainability that lies behind our use of cork stoppers in the ageing of all our cavas.

Wine Moderation
BU
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 PENEDES.



RECAREDO'S VINEYARDS



RESERVA PARTICULAR VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

2004 Vintage

Complexity seizes this eminently rainy vintage, in which a dry summer underscores the Mediterranean character of our land.

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 2004: 31.8 hl/ha
- Upper limit set by the Cava Regulatory Board in 2004: 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

Reserva Particular de Recaredo 2004 remains at least 9 years in contact with its own lees until the final removal

of the sediment. 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.

Reserva Particular de Recaredo 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.

