

Recaredo

DES DE 1924

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

TERRERS 2014

FROM A SELECT MOSAIC OF RECAREDO'S VINEYARDS
BRUT NATURE GRAN RESERVA

Depth and transparency. Complexity and freshness. *Recaredo Terrers* 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 Alt Penedès county.

Biodynamic growers

Recaredo Terrers has 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.

We let plant cover grow spontaneously between the vines. This cover crop plays a crucial role loosening the soil, regulating water retention and drainage (essential in a dry farming system), and helping to foster biodiversity. Infusions of medicinal plants are applied to the vines to control the presence of fungus in the vineyard and strengthen the vine's defences.

2014 Vintage

After nine years of practicing biodynamic farming in Recaredo's vineyards since we started the first testings in 2006, we can see that our cavas have an even more vital, expressive character, with a multitude of nuances and superb ageing potential.

This rigorous approach and the respect for the ecosystem and the land it entails clearly pay off, and thanks to our perfectly balanced vineyards we're able to easily overcome the challenge posed by continuous rains in the spring and summer.



Varieties

56 % *Xarel·lo*
42 % *Macabeu*
2 % *Parellada*

Ageing in the bottle

Minimum of 3 years
and 1 month
(37 months)

Alcohol content

12 % · 75 cl

Brut Nature

With no added
sugar

Vegan Wine

Suitable for vegans



Certified Biodynamic
by Demeter



Certified Organic
by CCPAE

AGED WITH

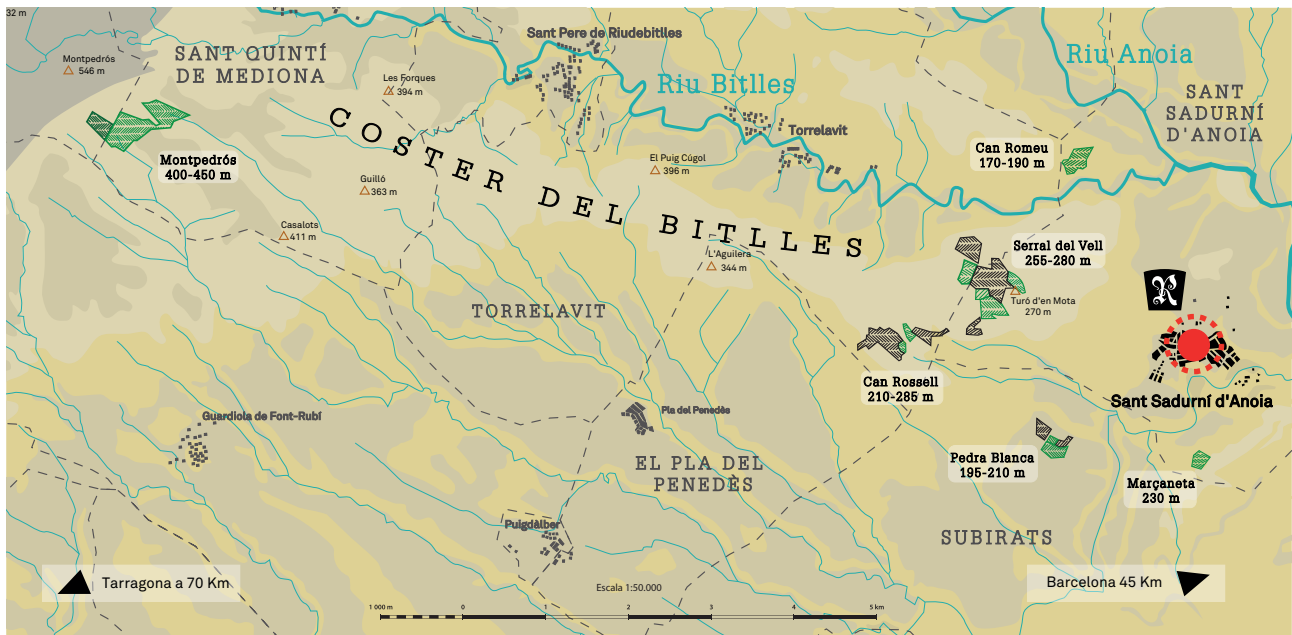


Long-aged wines, always
with cork stopper.
A material from nature,
sustainable and recyclable.
Ideal for long ageing.



Coster del Bitlles®

Alt Penedès | Barcelona



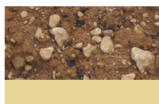
RECAREDO'S VINEYARDS



RECAREDO TERRERS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

Recaredo Terrers is made with grapes from vineyards that grow in highly calcareous, loamy soils (balanced mix of sands, silts and clays). 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.

A viticulture system that respects nature minimises the intervention necessary in the winery: the grapes harvested at Recaredo are extraordinarily well balanced in terms of must weight and acid level, so there's no need to acidify or add sugar to the must.

2014 vintage is remarkable for its high level of complexity, depth and mineral expression.

- Average yield for Recaredo vineyards in 2014: 40,5 hl/ha
- Upper limit set by the Cava Regulatory Board in 2014: 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 should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.

