

Recaredo

DES DE 1924

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



Recaredo

DES DE 1924

CORPINNAT

INTENS ROSAT
BRUT NATURE LONG AGEING
2014



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SANT SADURNÍ D'ANOIA · BARCELONA

INTENS ROSAT 2014 BRUT NATURE LONG-AGEING



Recaredo Intens embodies the chromatic intensity achieved by grapes in the Mediterranean region. A focus on authenticity yields a sparkling wine that is dry, lively and enticing, defining an essentially gastronomical style.

Made using grapes from a select mosaic of own vineyards that grow in the **Corpinnat** territory, the birthplace of great sparkling wines within the historic winegrowing area of the Penedès south of Barcelona where at the end of the XIX century winemaking of these sparkling wines was initiated following the traditional method.

Biodynamic growers

Recaredo Intens 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 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 sparkling wines 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

86 % Monastrell
14 % Garnatxa

Ageing in the bottle

Minimum of 3 years
and 11 months
(47 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

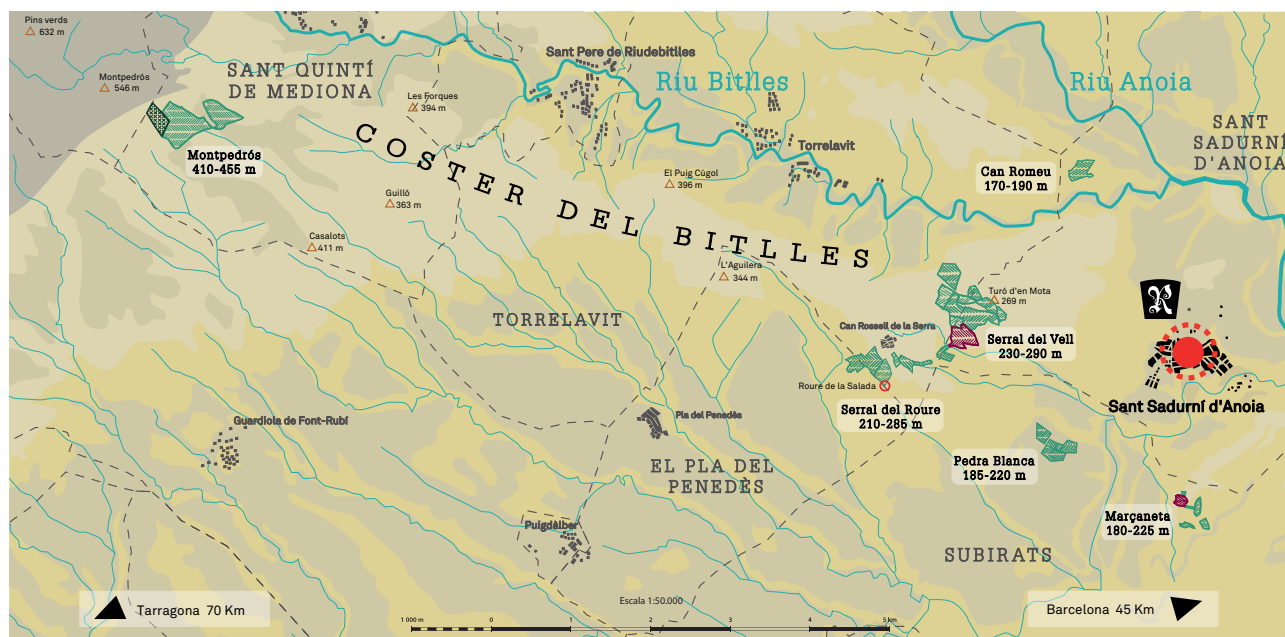


Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability



CORPINNAT

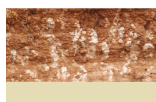
Grown in a historic Barcelona wine valley



RECAREDO'S VINEYARDS



RECAREDO INTENS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

Recaredo Intens is made from vines that grow in highly calcareous, loamy soils (balanced mix of sands, silts and clays). In the lower areas there is a tendency towards loamy-clay texture soils, and in the upper part there is an abundance of stones and gravel.

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
- Maximum yield authorized by Corpinnat: 80 hl/ha

Less production, greater expressiveness and quality.

In-house vinification

The colour is obtained by macerating the must with the red grape skins for six hours. To enhance structure and elegance, 13% of the blend consists of wines aged for two months in oak casks. 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.

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 Intens should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.



Recaredo

DES DE 1924

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TERRERS
BRUT NATURE LONG AGEING
2016



Recaredo

DES DE 1924

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

TERRERS 2016

FROM A SELECT MOSAIC OF RECAREDO'S VINEYARDS
BRUT NATURE · LONG AGEING

Depth and transparency. Complexity and freshness. *Recaredo Terrers* represents the most sincere expression of the landscape of Alt Penedès.

Made using grapes from a select mosaic of own vineyards that grow in the **Corpinnat** territory, the birthplace of great sparkling wines within the historic winegrowing area of the Penedès south of Barcelona where at the end of the XIX century winemaking of sparkling wines was initiated following the traditional method.

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 made out of plants are applied to the vines to control the presence of fungus in the vineyard and strengthen the vine's defences.

2016 Vintage

The starting shot for Recaredo's 2016 harvest was fired on 22 August, and we finished bringing in the crop on 7 September. The harvest came early and was over quickly due to a lack of rain, particularly in the autumn and winter, combined with high temperatures.

We had continued to look skywards hopefully until the spring brought scanty rains in May and April, which were vitally important, allowing for good budding of the vines. But June passed without a drop of rain, bringing the growth of the plants to a sudden halt.



WineModeration.eu
Art de Vivre

Varieties

68 % Xarel·lo
20% Macabeu
6% Monastrell
6% Parellada

Ageing in the bottle

Minimum of 2 years
and 9 months
(33 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

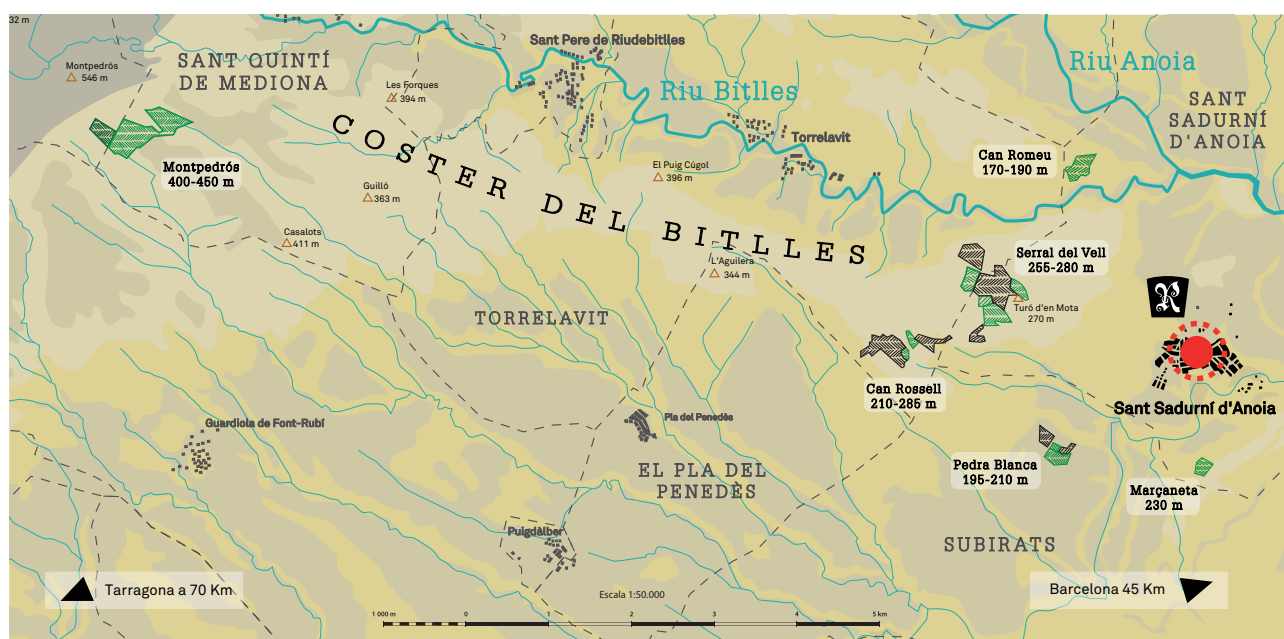


Long-aged wines, always
with cork stopper.
A material from nature,
sustainable and
recyclable. Ideal for long
ageing.



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Grown in a historic Barcelona wine valley



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.

At the height of summer, an almost miraculous rain fell on the vineyards, leaving 35 mm of precipitation and saving the growing area from being declared a disaster zone. The absence of disease in the grapevines and the rich expressiveness of the grapes harvested show that Recaredo's good practices will be rewarded with wines of potent acidity, captivating character, and a finesse that will remain as a lasting memory of one of the most unusual and complex vintages we've ever experienced.

- Average yield for Recaredo vineyards in 2016: 22 hl/ha
- Upper limit set by Corpinnat: 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.

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.



Recaredo

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SERRAL DEL VELL
BRUT NATURE LONG AGEING
2013



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RECAREDO FAMILY
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SERRAL DEL VELL 2013

BRUT NATURE LONG-AGEING



WineModeration.eu
Art de Vivre

Sobriety and elegance. Strength and full-bodied character. Our highly calcareous soils and the microclimate of the Serral del Vell plateau give each vintage an unmistakable character.

Serral del Vell vineyards' belong to **Corpinnat** territory, the birthplace of great sparkling wines within the historic winegrowing area of the Penedès south of Barcelona where at the end of the XIX century winemaking of sparkling wines was initiated following the traditional method.

Single-estate character

Serral del Vell is a place of great beauty – an area full of Xarel·lo and Macabeu vineyards, where the imposing Montserrat Mountain watches over a space that is topographically and geologically distinct from its surroundings.

The Serral del Vell estate stands on a small plateau (serral) carved out of the Bitlles Valley Highlands and the winding gullies that run into the Lavernó Ravine. The plateau has several large, gently sloping terraces that men have shaped by creating margins and embankments.

Biodynamic growers

Recaredo Serral del Vell 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.

2013 Vintage

A dry autumn is followed by abundant rainfall in the spring. In fact, this vintage is one of the rainiest of recent years. Despite the spring rains, out of respect for the natural growth cycle, we opt not to trim the tips of the vines.

Varieties

51 % Xarel·lo
49 % Macabeu

Ageing in the bottle

Minimum of 5 years
and 7 months
(67 months)

Alcohol content

11,5 % · 75 cl

Brut Nature

With no added
sugar

Vegan Wine

Suitable for vegans



Certified biodynamic
by Demeter



Certified organic
by CCPAE

AGED WITH

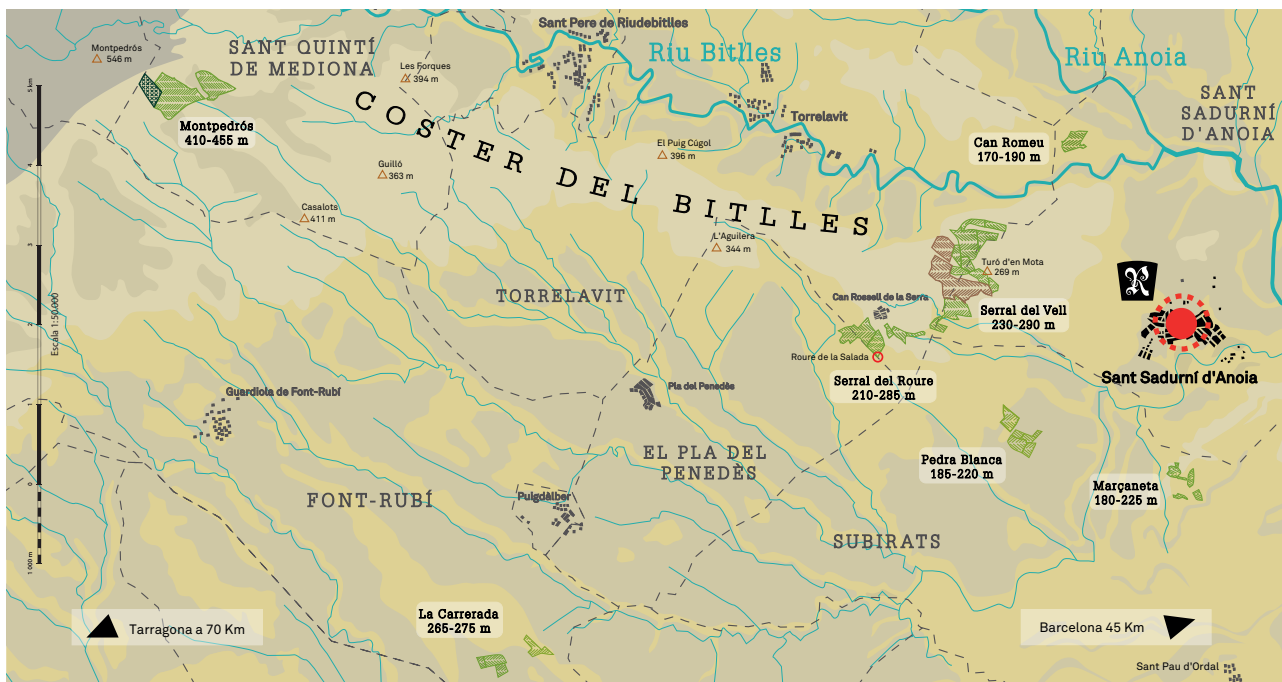


Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability

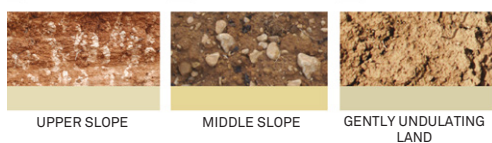


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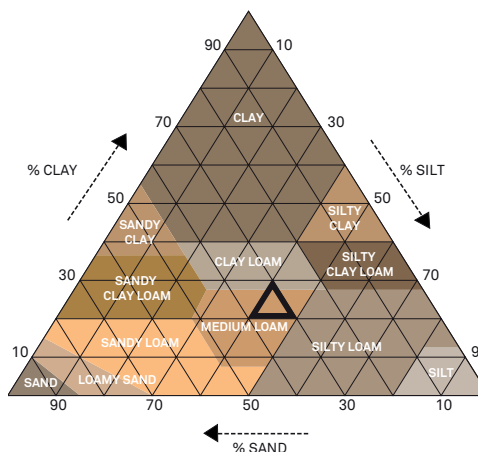
Grown in a historic Barcelona wine valley



 RECAREDO'S VINEYARDS
  SERRAL DEL VELL ESTATE



The soil of the Serral del Vell plateau contains calcareous nodules and quite a bit of limestone from the Serra del Mar and the Serra Catalana, deposited in the area due to erosion. The estate is characterised by a loamy soil texture (balanced mix of 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.



The summer brings surprising weather, with below normal temperatures that delay the growth cycle. When we reach the end of August, the must weight and acid level are balanced and optimal, and the grapes are in perfect health.

- Average yield for Recaredo vineyards in 2013: 38,1 hl/ha
- Maximum yield authorized by Corpinnat: 80 hl/ha

Less production, greater expressiveness and quality.

In-family-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 Serral del Vell should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.



Recaredo

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Reserva Particular de Recaredo

2007

BRUT NATURE LONG AGEING



Recaredo

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

Reserva Particular 2007

BRUT NATURE LONG AGEING



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 wine 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.

Since 1962, three generations of the Recaredo family have cultivated the character of *Reserva Particular*, creating a unique style based on freshness and the authentic expression of time. *Reserva Particular* is, without doubt, a tribute to time and to the **Corpinnat** territory.

Selection of old vineyards

Reserva Particular de Recaredo is made with the indigenous varieties Xarel·lo and Macabeu from old vineyards planted between 1950 and 1955. The plots are circumscribed by the **Corpinnat** territory, the birthplace of great sparkling wines within the historic winegrowing area of the Penedès south of Barcelona where at the end of the XIX century winemaking of sparkling wines was initiated following the traditional method. The vineyards are cultivated without herbicides or chemical insecticides, and only natural, organic fertilisers are used.

2007 Vintage

Recaredo's 2007 vintage represents the refinement of power. The fruit harvested offers great ageing potential, with a remarkable structure and acid level for the production of our long-aged sparkling wines.



WineModeration.eu
Art de Vivre

Varieties

64 % Macabeu
36 % Xarel·lo

Limited Edition

12,220 bottles

Ageing in the bottle

Minimum of 9 years
and 9 months
(117 months)

Alcohol content

12 % · 75 cl

Brut Nature

With no added
sugar

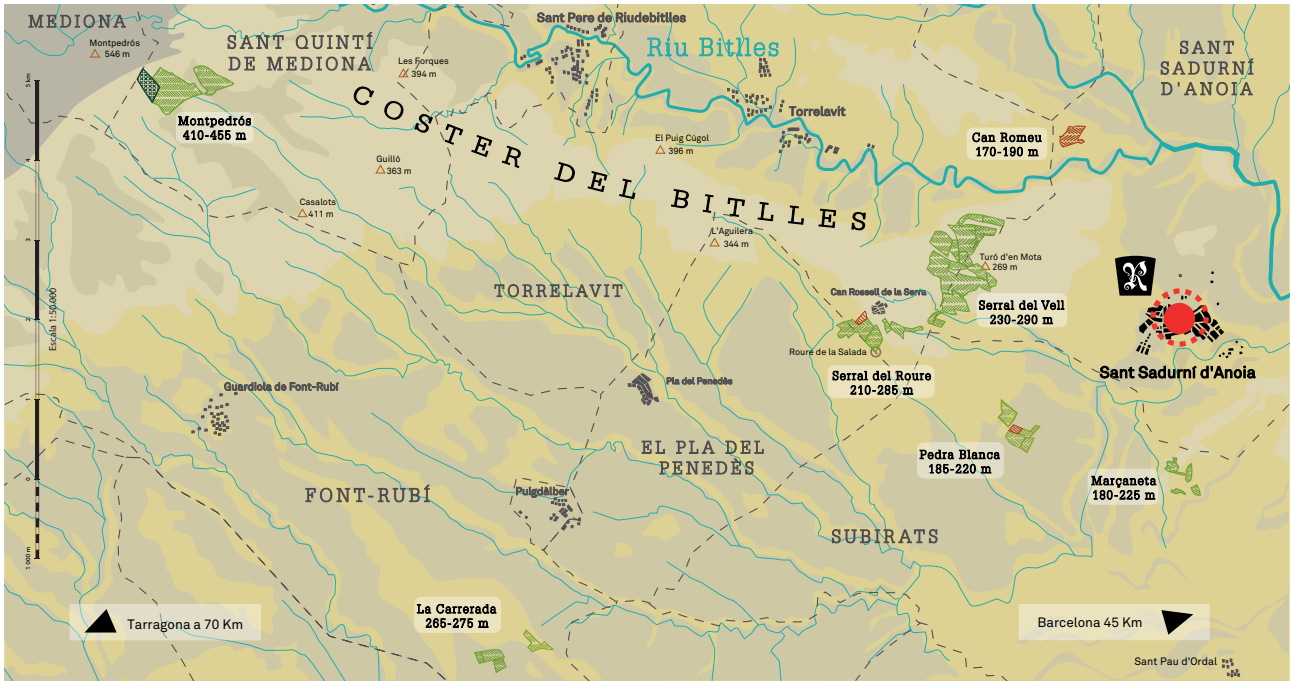
Vegan Wine

Suitable for vegans

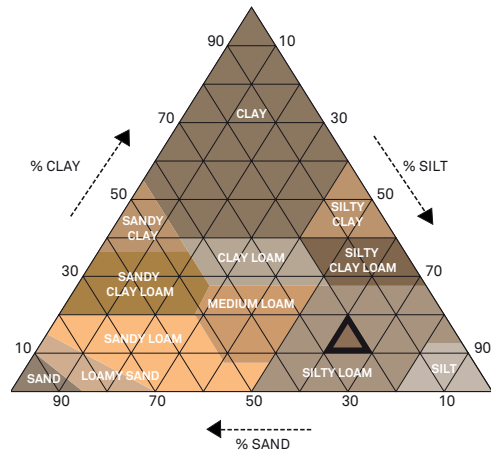


Long-aged with natural
cork stopper, a true
commitment to quality
and sustainability





Reserva Particular is made using grapes from a selection of old vineyards on three Recaredo estates—Pedra Blanca, Can Romeu and Can Rossell de la Serra—circumscribed by the Anoia River and the Salada, Can Bautista and Lavernó gullies. The soils are highly calcareous and have a silt-loam texture.



The year 2007 was dry with rains in the spring that ensured excellent development of the vines during the vegetative stage. 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 2007: 33.5 hl/ha
- Upper limit set by Corpinnat: 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

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.

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



TURÓ D'EN MOTA 2006

CORPINNAT



TURÓ D'EN MOTA 2006

DE RECAREDO

Fruit of nature, nurtured by people who observe and respect its laws.

Turó d'en Mota 2006 represents the elegance of simplicity: a unique vineyard, a single grape variety, one vintage and a production of only 4,864 bottles.

It is a terroir wine in the broadest sense; in other words, the expression of an area of very calcareous land with a Mediterranean microclimate, Xarel·lo grapes and a viticulture of observation rather than intervention. A long and careful ageing of at least 136 months in contact with the lees obtains the most subtle and complex nuances of the expression of time.

The **Turó d'en Mota** vineyard, which was planted in 1940 and trained traditionally, is property of Recaredo. This is located in the northwestern corner of Sant Sadurní d'Anoia in the **Corpinnat** territory, on the north side of a hill named **Turó d'en Mota**, from which it gets its name (*turó* means hill in Catalan). The **Corpinnat** territory is the birthplace of great sparkling wines within the historic winegrowing area of the Penedès south of Barcelona where at the end of the XIX century winemaking of sparkling wines was initiated following the traditional method.

Turó d'en Mota wine is made using grapes harvested from a 0.97-ha vineyard that stands on a slope which faces north-east and is sheltered by the woods that cover the hill. Only in the case of exceptional vintages like 2006, we include grapes harvested from a 0.55-ha part of the vineyard that faces south-east.

The 2006 vintage is a harmonious ode to nature, with highly expressive fruits and unprecedented freshness.

The character of the Mediterranean region is strongly expressed, with moderate but irregular rains over the wine year. Precision viticulture work plays a key role in enabling the vineyards to withstand the extreme cold of the winter and high summer temperatures.

Turó d'en Mota 2006 expresses the generosity of a harvest that delivered ideal conditions for producing wines of great intensity and balance, with the capacity to gain finesse and refinement after more than eleven years sheltered in the darkness of our cellars.



CORPINNAT

2006 Harvest | 100 % Xarel·lo
4.864 bottles | At least 136 months of ageing

TURÓ D'EN MOTA 2006

DE RECAREDO

2006 VINTAGE

- Rainfall from Oct. 2005 to Sept. 2006: **494 mm**
- Historical average rainfall in Sant Sadurní d'Anoia: **518 mm**
- Temperature in the 2005/2006 season: **15.8 °C**
- Historical average temperature: **15.5 °C**
- Manual harvest: **August 30th, 2006**
- **7,100 kg** of grapes · **25 hl /ha**
- **4,864** bottles, all numbered.
- First fermentation in oak cask (300 L).

Bâtonnage of the lees for a month.

- Bottled: **May 2007**
- First disgorging: **September 2018**
- Ageing time of bottles from first disgorging 2018: **136 months (11 years and 4 months)**
- The disgorging date and the ageing time in months are shown on all the bottles.
- Analysis data:

Alcohol Content: **12.5 % vol.**
Total Acidity: **5.7 g/l in tartaric acid**

Turó d'en Mota is a Brut Nature Sparkling Wine, completely dry with no added sugar.



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



CORPINNAT

LOCATION AND GEOLOGY OF THE VINEYARD

- 0.97 hectares of north and northeast exposure. Only in the case of exceptional vintages like 2006, we include grapes harvested from 0.55-ha part of the vineyards that faces south-east.
- Silty loam soil (a balance of sand, silt and clay) that is very calcareous in nature.
- Deep and well-drained soil.
- Organic matter: **1.5 %, very low**
- Soil pH: **8.5, very basic**
- Moderate water retention capacity.
- They are highly evolved soils owing to the presence of a calcic horizon with significant accumulations of carbonates in the form of nodules, stones formed from concentrations of calcium in the soil.
- Active lime of 14%, soil extremely calcareous.

VEGETAL MATTER AND TRAINING

- 100 % Xarel·lo planted in 1940.
- Original goblet training, where a prop has been placed on each vine to be able to catch the vegetation.

