

XAREL·LO | BIODIVERSITAT | OBRADOR | PATCHWORK

VI-D-RE

Vi-d-re is a creation of Antoni Mata Casanovas, second generation of the Recaredo family. Discreetly and modestly, Antoni Mata Casanovas has worked tirelessly in the management, creativity, representation and oenology of Recaredo. Under the concept "transparency guides the way" and after more than 60 years making wines, Antoni Mata has devised Vi-d-re, a varietal of fermented xarel lo, aged and capped only with glass, without coming into contact with any other material.

The grapes for Vi-d-re come from a family-owned vineyard – a mainly calcareous terrain characterised by a loamy soil texture (balanced mix of sands, silts and clays). This plot located in Alt Penedès county and have been grown according to the principles of organic, biodynamic agriculture.

We let plant cover grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage (essential in the dry farming system we practise), and helping to foster biodiversity and to maintain a balance in the vineyard ecosystem. Natural treatments of plants (phytotherapy) are applied to the vines in order to control the presence of fungus and strengthen the vine's defences.

All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit.

Vi-d-re epitomizes transparency and reflects the quality of the grapes used and the work done in the vineyard. It contains no added sulphites, only those naturally produced by yeasts during the fermentation process (<10 mg/l). Must fermentation takes place in carboys of 32 litres, where the wine is then left for approximately five months before being bottled. Celler Credo's wines ferment always on indigenous yeast isolated from our vineyards.

Vi-d-re seeks to give the fullest possible expression to the terroir and may have completely natural sediments due to of our minimal intervention.



Grown, made and bottled on our family-owned estate

Variety

100 % Xarel·lo

I imited edition

1,208 bottles, all numbered

Alcohol content

11 % · 75 cl

Total Sulphur dioxide

<10 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

Residual sugar

0,5 g/l

Suitable for vegans Vegan Wine

Organic, biodynamic farming







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