

Recaredo

DES DE 1924

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

SUBTIL 2017

VINYES DEL ROURE
BRUT NATURE LONG-AGEING

The *subtlety* of this sparkling wine is articulated in minerals notes and creamy reminiscences that create a sensory profile rooted in authenticity. The height of complexity, hints of fine ageing and well-integrated bubbles.

Roure Estate

We make *Recaredo Subtil* from grapes grown on our own Xarel·lo plots on the Roure (oak) Estate. The vineyards are located in the Corpinnat area, the birthplace of great sparkling wines in the historic Penedès wine region, where the production of sparkling wines using the traditional method began in the late 19th century.

Biodynamic viticulture

Subtil 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 natural environment 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.

2017 Vintage

A capriciously dry summer with remarkable heat waves lends character to a vintage blessed by spring and autumn rains. Nature shows its harshest face in early June. Apart from blisteringly hot days and a scarcity of water, we must cope with the fallout of an extremely drought-affected harvest in 2016, which reduces budding and results in an average harvest of very low yields.

Variety

100% Xarel·lo

Ageing in the bottle

Minimum of 2 years
and 10 months (34 months)

Alcohol content

11.5 % · 75 cl

Brut Nature

With no added sugar

Total Sulphur Dioxide

39 mg/l

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

Vegan Wine



Certified Biodynamic
Agriculture by Demeter



Certified Organic
Agriculture by CCPAE

AGED WITH



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

WINE-MODERATION
ELEGANT COMPARTMENT CUIDAR

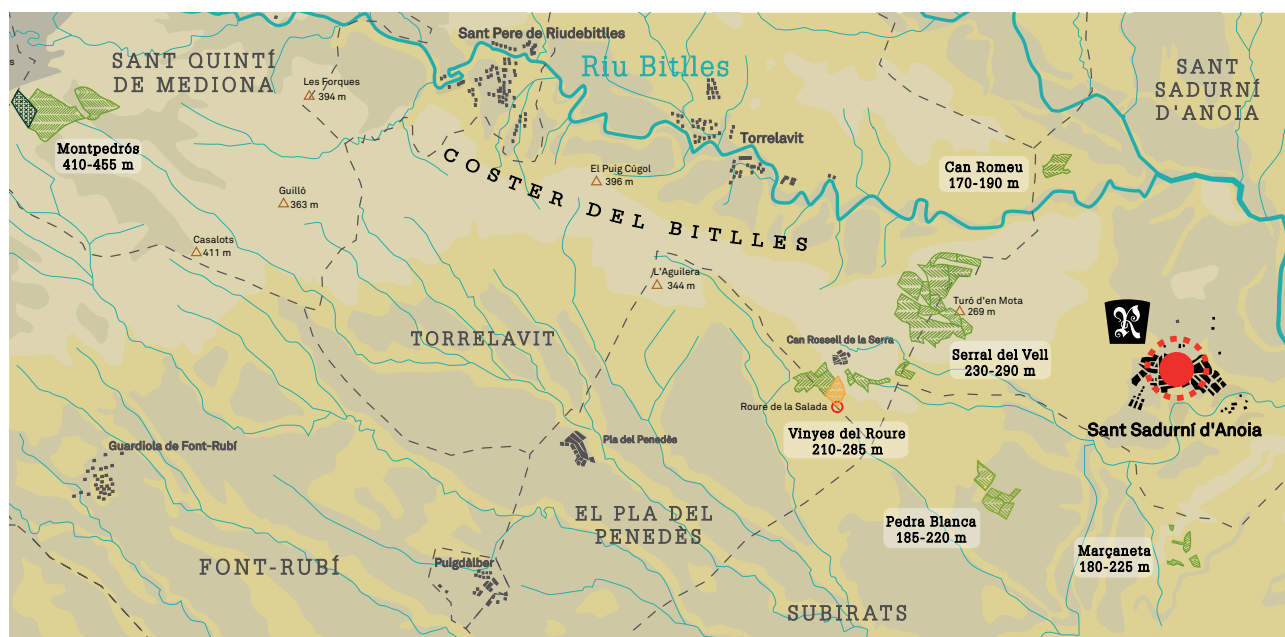


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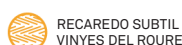
CORPINNAT

CORPINNAT

Grown in a historic Barcelona Wine Valley



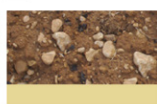
RECAREDO'S VINEYARDS



RECAREDO SUBLIL
VINYES DEL ROURE



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING
LAND

Soils on the el Roure Estate have a loamy texture and are characterised by a balanced mix of sands, silts and clays. Clay-loam soils predominate in the lower areas, while in the upper zones there is an abundance of pebbles and gravel. The calcareous 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.

The health of the grapes is outstanding and allows us to obtain musts of great purity and definition, the key to making wines for laying down that will be the end result of our love for a landscape, for the land we work.

- Average yield for Recaredo vineyards in 2017: 26.5 hl/ha
- Upper limit set by Corpinnat: 80 hl/ha

Less production, greater expressiveness and quality.

Winemaking and ageing on our estate

In line with our commitment to rigorously control the origin of the grapes we use and ensure maximum transparency in our winemaking processes, vinification and long-ageing of our bottled wine is done entirely on the Recaredo estate.

100% terroir: second fermentation with our own must

For the second fermentation of Recaredo Subtil, we use free-run must obtained from our own vines instead of cane sugar. This innovative approach reflects our philosophy of making terroir wines that perfectly express the identity of our wine region.

The excellence of long-aged wines

We're firmly committed to using natural cork stoppers for the bottle ageing of all our sparkling wines. Cork is a sustainable, recyclable material from nature, ideal for retaining the original sense of Recaredo's long-aged wines. We use the artisanal method for final riddling, turning the bottles 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

We're keeping alive the craft of the "disgorger" – the art of manually expelling the lees of the second, in-bottle fermentation. At Recaredo, skilled craftsmen disgorge all bottles of Recaredo wine by hand at the naturally cool temperature of the cellars, a method that respects the long-ageing process and the environment.

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

