

Recaredo

- 1924 -

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

INTENS ROSAT 2022

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.

We make *Recaredo Intens* from a mosaic of family-owned vineyards. The plots are located 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.

2022 Vintage

The 2022 harvest marked the acknowledgement of a new climate reality, with record temperatures and extreme drought. In the face of this challenge, we applied respectful viticulture techniques to retain water and preserve the vineyard's vitality. It was the earliest harvest in our history: in just one month we picked five grape varieties. The result: healthy grapes of memorable expressiveness, a testimony to resilience and commitment to quality. "Produce at your own pace and without artifices" is the message we sought to convey to the vine.

Varieties

81% Monastrell
19% Garnatxa Negra

Ageing in the bottle

Minimum of 2 years and a half (30 months)

Alcohol content

11% · 75 cl

Brut Nature

With no added sugar

Total Sulphur Dioxide

12 mg/l

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

Vegan Wine

Biodynamic, organic growing and winemaking



Certified Organic Agriculture by CCPAE

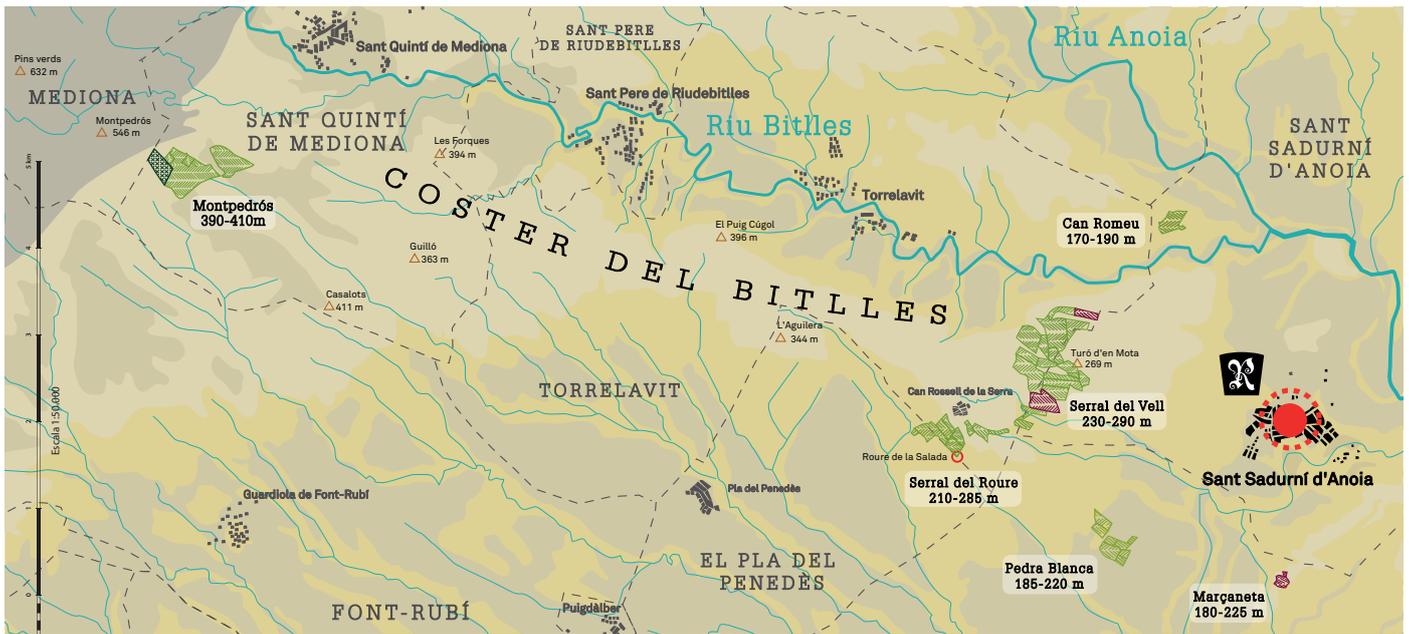


Long-aged wines with natural cork stopper, a commitment to quality and sustainability



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.

This leading commitment brings us closer to the philosophy of making terroir wines linked to the most sincere identity of our wine region.

- AVERAGE YIELD FOR RECAREDO VINEYARDS IN 2022: 26,5 HL/HA
- UPPER LIMIT SET BY CORPINNAT: 80 HL/HA

Less production, greater expressiveness and quality.

Winemaking and ageing on our estate

The colour is obtained by macerating the must with the red grape skins for a few hours. To enhance structure and elegance, the base wine ages slightly in oak casks. 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: secondary fermentation with must

Secondary fermentation takes place in the bottle with our own organic must or with organic concentrated must for all of our Corpinnat wines since 2017 vintage, in place of the sugar cane previously used

The excellence of long-aged wines

We're firmly committed to using natural cork stoppers for the bottle ageing of all our Corpinnat 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 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.



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