

Recaredo

DES DE 1924

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

SERRAL DEL VELL 2015

BRUT NATURE LONG-AGEING



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.

2015 Vintage

The harvest took place from 12 to 19 August with unusual speed: in just 18 days, we hand-harvested all our family-owned vineyards. This unprecedented harvest time was due to a lack of rain and high temperatures in 2015, a year in which records were broken all over the planet.

Varieties

55 % Macabeu
45 % Xarel·lo

Ageing in the bottle

Minimum of 5 years and
3 months (63 months)

Alcohol content

11.5 % · 75 cl

Brut Nature

With no added
sugar

Total Sulphur dioxide

35 mg/l

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

Vegan Wine

Suitable for vegans



Certified Biodynamic
Agriculture by Demeter



Certified Organic
Agriculture by CCPAE

AGED WITH



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

WINE MODERATION
ELEGIR CON MODERACIÓN
ELICIDAR

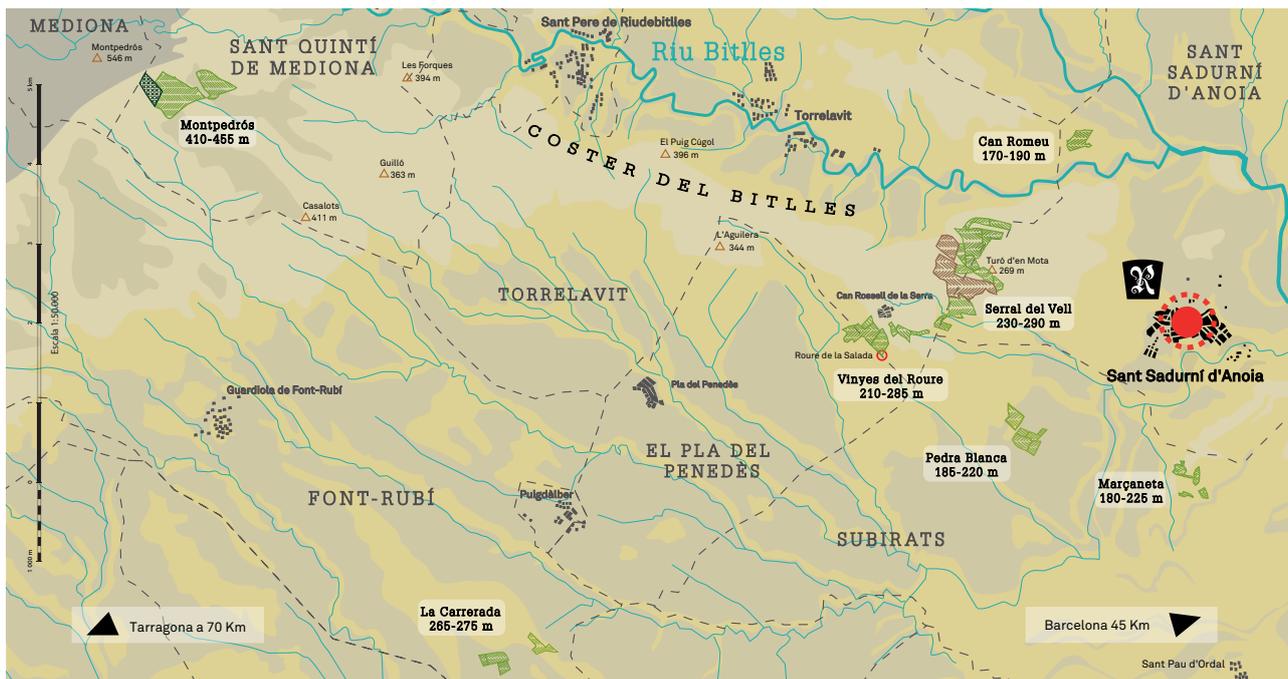


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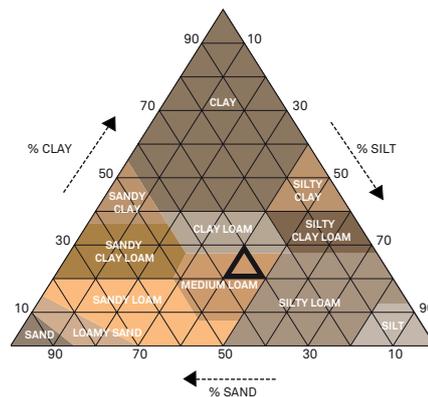
Grown in a historic Barcelona wine valley



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 work we put into our vineyards made it possible to overcome the difficulties posed by weather and the vines responded by producing an extraordinary fruit full of life.

- Average yield for Recaredo vineyards in 2015: 28 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

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.

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 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.

