

Recaredo

DES DE 1924

CORPINNAT

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

Reserva Particular 2011

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 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.

2011 Vintage

Thanks to the excellent work done by our team, we collected the bunches with a very good, fresh and natural acidity. The high temperatures and unusual drought forced us to begin the harvest on 12th August, ending on



WINE IN MODERATION
ELEGIR COMPARTIR EL CORDA

Varieties

60 % Macabeu
40 % Xarel·lo

Limited Edition

2,669 bottles

Ageing in the bottle

Minimum of 9 years
and 1 month
(109 months)

Alcohol content

12 % · 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
by Demeter



Certified Organic
by CCPAE

AGED WITH

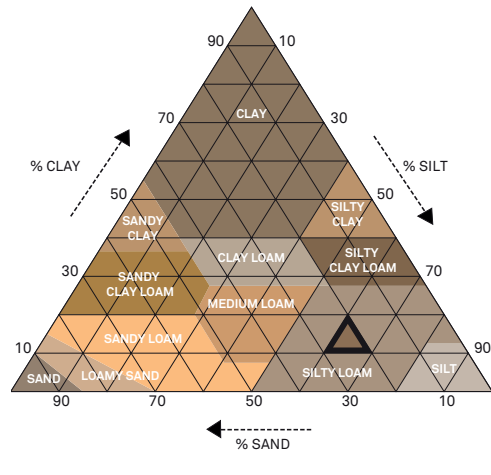


Long-aged wines with
natural cork stopper,
a commitment to quality
and sustainability





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 30th (just 18 days of harvest). Mother Nature made it difficult for us; the grapes ripened extremely quickly so the controls were increased and the team of vintagers expanded to meet the ideal harvesting deadline. Our work against the clock was worth it as we obtained grapes with the ideal graduation and sanitary parameters.

- Average yield for Recaredo vineyards in 2011: 41.7 hl/ha
- Upper limit set by Corpinnat in 2011: 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

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

