

Recaredo

— 1924 —

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

TERRERS MAGNUM 2019

FROM A SELECT MOSAIC OF RECAREDO'S VINEYARDS
BRUT NATURE LONG AGEING

Depth and transparency. Complexity and freshness. *Recaredo Terrers* represents the most sincere, precise expression of the traditional grapes of Penedès, with special prominence of the Xarel·lo variety.

We make *Recaredo Terrers* 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 Terrers 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 of plants are applied to the vines to control the presence of fungus in the vineyard and strengthen the vine's defences.

2019 Vintage

The 2019 vintage reflects an exuberant and demanding harvest notable for the excellent health of the grapes and the quality of the indigenous varieties we grow. As always, Xarel·lo is the standout on our biodynamic estates, displaying remarkable purity and freshness.

With the memory of abundant autumn rains, and after an especially cold, dry winter, spring comes and Recaredo's vineyards gradually awaken and begin to teem with life.

Varieties

57 % Xarel·lo
25 % Macabeu
17 % Parellada
1 % Monastrell

Ageing in the bottle

Minimum of 4 years
and 4 months (52 months)

Alcohol content

12% · 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



Certified Organic
Agriculture by CCPAE

AGED WITH



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

WINE MODERATION
ELEGANT COMPARTIR | GUSTAR

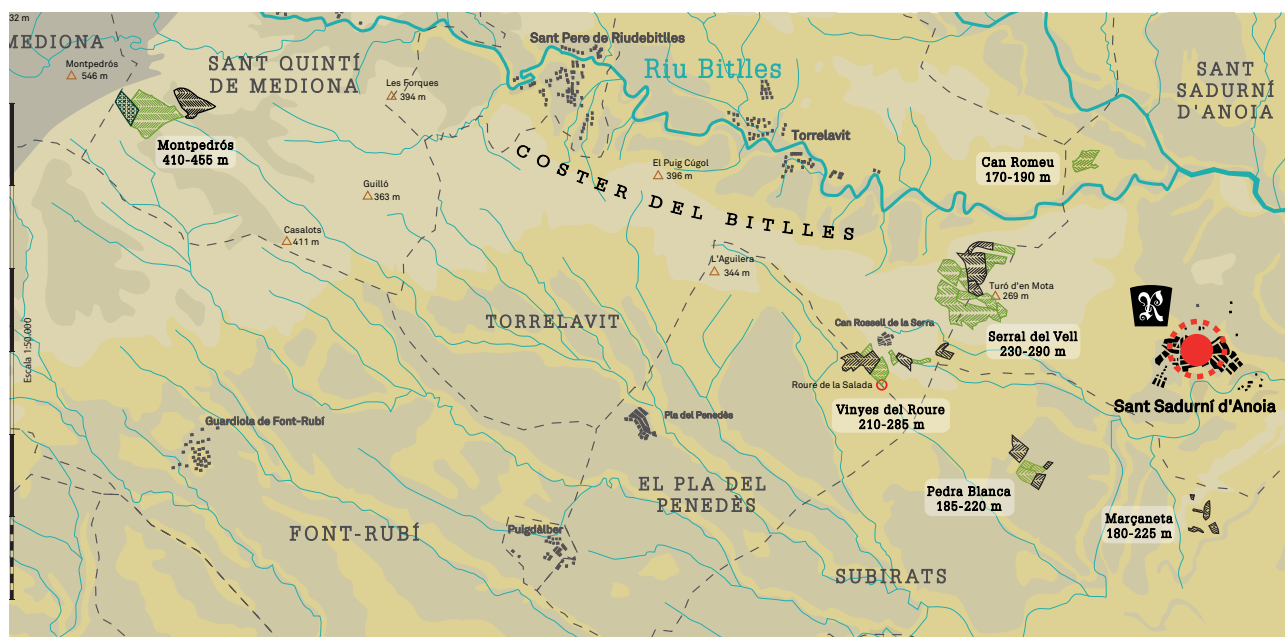


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CORPINNAT

CORPINNAT

Grown in a historic Barcelona wine valley



RECAREDO'S VINEYARDS



RECAREDO TERRERS VINEYARDS



UPPER SLOPE



MIDDLE SLOPE



GENTLY UNDULATING LAND

Recaredo Terrers is made with grapes from vineyards that grow in highly calcareous, loamy soils (balanced mix of sands, silts and clays). The 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 buds break later than usual, but showers in March and April allow the plants to grow with exceptional vigour. Summer brings occasional heat waves, with record temperatures of over 40 °C. Fortunately, our vineyards aren't adversely affected: the good vegetative development of the plants shields the grapes from the sun's harsh rays.

- AVERAGE YIELD FOR RECAREDO VINEYARDS IN 2019: 42.8 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, 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. This leading commitment brings us closer to the philosophy of making terroir wines

linked to the most sincere 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 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 Terrers should be stored at around 15 °C. We recommend serving it at 8-10 °C and opening the bottle a few minutes before serving.

