

RECAREDO

# *l'infinit*

The essence of infinite perspectives...

It's an invitation to see the landscape with new eyes. For those who seek wines that tell, question, and reveal. Recaredo L'Infinit is inspired by the infinite possibilities of the Corpinnat landscape as a wine region. Our love and reverence for the land knows no bounds, nor does our desire for it to endure so that we can continue to pursue our passion of crafting terroir-driven sparkling wines in our own landscape.

## RECAREDO L'INFINIT BRUT NATURE 2023

Recaredo L'Infinit is a project born of the creative and curious spirit of the Recaredo team and family, combining their vision with the viticultural potential of the Corpinnat landscape. Created for curious minds who refuse to settle for the obvious, L'Infinit invites you to explore the landscape as a living entity in constant transformation.

These Corpinnats are crafted with deep respect for place and craft, yet remain open to discovering new dimensions – new ways of experiencing and expressing the landscape.

Recaredo L'Infinit Brut Nature 2023 is a vibrant, distinctive blend of local grape varieties, in which bubbles and acidity entwine to give rise to a sparkling wine of originality, versatility, and great character.

### Viticulture and winemaking

We care for the vines and the natural environment by applying organic viticulture practices, with a firm commitment to the grape varieties that have historically defined the essence of the Penedès. All our grapes are harvested by hand.

We produce and vinify entirely on our family estate. We maintain a direct connection with the grapes and use organic must to start the second fermentation with the grapes own natural sugars. Both the first and second fermentations are carried out with native yeasts from our vineyards.

We advocate for the use of natural cork stoppers during bottle aging, as it is a high-quality material that ensures optimal wine oxygenation. Cork is 100% sustainable, produces no waste, and is recyclable. At the same time, we preserve the artisanal craft of manual disgorgement, carried out at the natural temperature of the cellars.

Recaredo L'Infinit Brut Nature 2023 is crafted with no added sugars or expedition liqueur after the second fermentation. It is a Brut Nature that expresses the climate, grape varieties and landscape with the utmost honesty and transparency.

### 2023 Vintage

The 2023 wine year was marked by extreme drought, putting the resilience of our vines to the test. It was a year in which all our efforts were devoted to ensuring the survival of the vines, guided by a respectful approach to vineyard management grounded in a deep understanding of the soil. Spontaneous vegetation cover played a key role in retaining moisture and preserving biodiversity. Even amid such challenging conditions, the vineyard authentically captured the character of the landscape and the essence of the vintage, yielding wines that speak honestly of the land of their birth.



### Varieties

Xarel·lo, Macabeu, Garnatxa Negra, Malvasia de Sitges and Xarel·lo Vermell (red)

### Bottle ageing

Minimum of 18 months

### Alcohol content

11,5% · 75cl

### Brut Nature

Without the addition of dosage sugars

### Total sulphur Dioxide

29 mg/l

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

### Vegan Wine

### Organic viticulture and winemaking



Certified Organic Agriculture by CCPAE

AGED WITH



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



 @recaredolinfinit

 www.recaredolinfinit.com

RECAREDO MATA CASANOVAS S.A. integrates the brands Recaredo, Celler Credo, Relats de Viticultors, and Recaredo L'Infinit.

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