

# Recaredo

DES DE 1924

## CORPINNAT

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

### TERRERS 2016

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

Depth and transparency. Complexity and freshness. *Recaredo Terrers* represents the most sincere expression of the landscape of Alt Penedès.

Made using grapes from a select mosaic of own vineyards that grow 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 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 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 made out of plants are applied to the vines to control the presence of fungus in the vineyard and strengthen the vine's defences.

#### 2016 Vintage

The starting shot for Recaredo's 2016 harvest was fired on 22 August, and we finished bringing in the crop on 7 September. The harvest came early and was over quickly due to a lack of rain, particularly in the autumn and winter, combined with high temperatures.

We had continued to look skywards hopefully until the spring brought scanty rains in May and April, which were vitally important, allowing for good budding of the vines. But June passed without a drop of rain, bringing the growth of the plants to a sudden halt.



WineModeration.eu  
Art de Vivre

#### Varieties

68 % Xarel·lo  
20% Macabeu  
6% Monastrell  
6% Parellada

#### Ageing in the bottle

Minimum of 2 years  
and 9 months  
(33 months)

#### Alcohol content

12 % · 75 cl

#### Brut Nature

With no added  
sugar

#### Vegan Wine

Suitable for vegans



Certified Biodynamic  
by Demeter



Certified Organic  
by CCPAE

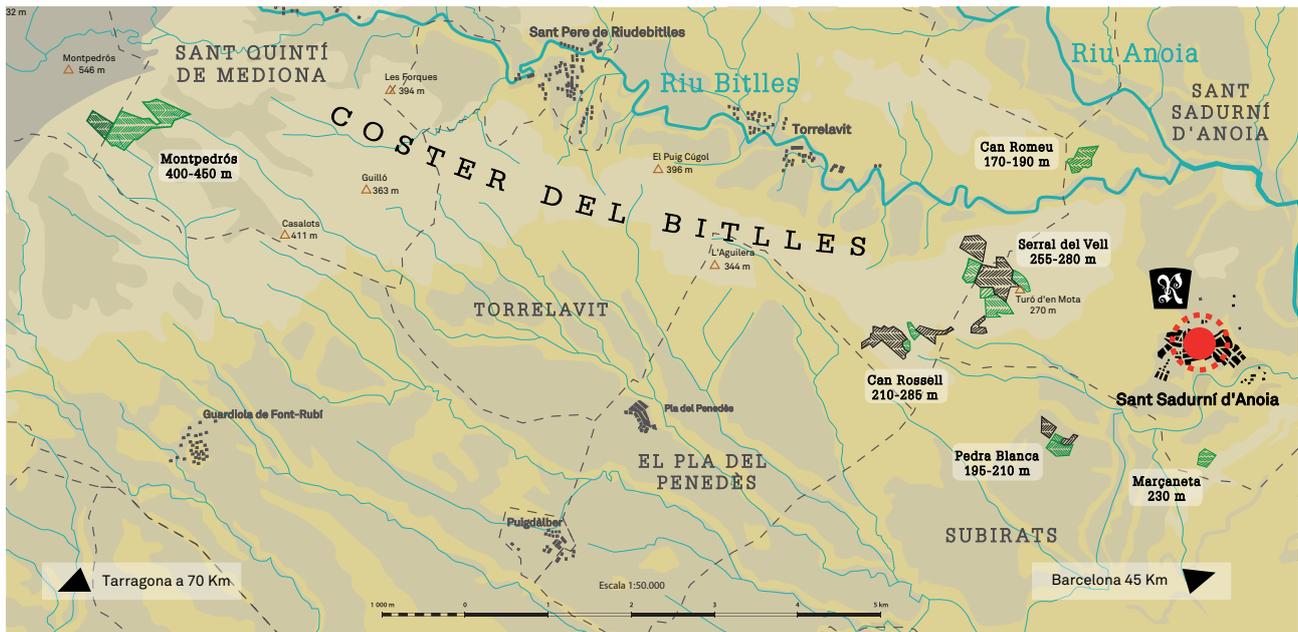


Long-aged wines, always  
with cork stopper.  
A material from nature,  
sustainable and  
recyclable. Ideal for long  
ageing.



# 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.*

At the height of summer, an almost miraculous rain fell on the vineyards, leaving 35 mm of precipitation and saving the growing area from being declared a disaster zone. The absence of disease in the grapevines and the rich expressiveness of the grapes harvested show that Recaredo's good practices will be rewarded with wines of potent acidity, captivating character, and a finesse that will remain as a lasting memory of one of the most unusual and complex vintages we've ever experienced.

- Average yield for Recaredo vineyards in 2016: 22 hl/ha
- Upper limit set by Corpinnat: 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.

## The excellence of long-aged wines

Secondary fermentation and bottle ageing are done exclusively with natural cork stoppers, a sustainable, recyclable material from nature, ideal for retaining the original sense of Recaredo's long-aged wines.

*Remuage* (riddling) is done 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

Disgorging (the art of expelling the lees from the second bottle fermentation that then leaves the wine perfectly clear) is done by hand without freezing the bottle neck by skilled masters – an artisanal, environmentally friendly process.

*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.*

