

Recaredo



Intens Rosat



At a Glance:

- **Appellation:** DO Cava Gran Reserva until 2018, when Recaredo founded Corpinnat, an association of top-quality growers similar to Germany's VDP or Austria's Vinea Wachau.
- **Encépagement:** Monastrell (51%), Pinot Ner (36%), Garnatxa (6%). Since 2014, the wine is a blend of Monastrell (70%) and Garnatxa (30%), as Recaredo ripped up its Pinot Ner.
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <1 g/l. Brut Nature, no dosage.
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From two parcels in the Bittles river valley: La Marçaneta and El Serral del Vell. Monastrell and Pinot Ner plantings face east; Garnatxa plantings face northwest. 5% slope and 230-290 m elevation.
- **Soil Types and Compositions:** Highly calcareous, in a lattice of loamy sand and clay and gravel deposits
- **Vine Age, Training, and Density:** 11-19 year-old Monastrell, 22-year-old Pinot Ner (Ripped up in 2013), 10-year-old Garnatxa. Vines are planted at 2,800 vines/ha
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** Manual, August-September

In The Cellar:

- **Fermentation:** The rosat crop is destemmed and ferments in stainless steel. Since 2013, primary fermentation is by inoculations of native yeasts. Since 2019, the second fermentation is by yeasts native to the domaine's cellars.
- **Pressing:** 5-6 hour maceration. Wine is produced by saigné, and is thus 100% free-run juice.
- **Time on Lees:** 1-6 months on fine lees. 36 months (3 years) sur lattes in bottle under natural cork.
- **Malolactic Fermentation:** Not sought, not prevented
- **Élevage:** 10% of the crop ages for two months in neutral oak barrels, the remainder in stainless steel. Wines are separated by vintage with no reserve wine. Manual Remuage, in traditional racks; manual disgorgement, without freezing the bottle's neck.
- **Press Wine:** 100% saigné (free-run juice)
- **Fining and Filtration:** Bentonite fining in base wine and bottle, diatomaceous earth filtration.
- **Sulfur:** 35-60 mg/l total sulfur, 5 mg/l free. Applied at harvest, bottling, and disgorgement.

In The Glass:

Intens Rosat has no pretenses of being an airy quaffing rose. Instead, its ruby color and succulence reveal power and depth. It deftly conquers the challenge of warm-climate wines: how to reflect terroir and not succumb to excess ripeness and how to maintain freshness and not obscure a sun-blessed birthplace.