

Recaredo



Terrers



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:** Macabeu (56%), Xarel·lo (42%), Parellada (2%)
- **Average Annual Production:** 190,000 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:** A mosaic of vineyards (Marçaneta, Pedra Blanca, Serra del Vell, Serral del Roure, Montpedrós) on 3-5% slopes in the Bittles valley highlands, with several exposures. Altitude ranges from 180-455 meters.
- **Soil Types and Compositions:** Highly calcareous, in a lattice of loamy sand and clay and gravel deposits
- **Vine Age, Training, and Density:** 10-40 years old, trained in a combination of Gobelet and Cordon de Royat, and planted at 2,800 vines/ha.
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** Manual, August-September

In The Cellar:

- **Fermentation:** Xarel·lo ferments in stainless steel (c. 90%) and used barriques (c. 10%); Macabeu and Parallada ferment 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:** Pneumatic, whole-cluster, direct pressing.
- **Time on Lees:** 1-6 months on fine lees. 60 months (5 years) sur lattes in bottle under natural cork.
- **Malolactic Fermentation:** Not sought, not prevented
- **Élevage:** Some Xarel·lo (c. 10%) ages in barrel, while other varieties age 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:** Blended with 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:

Five years *sur lattes* imbues the wine with depth, yet there is none of the excessive yeastiness that sometimes blurs terroir in long-aged sparkling wines. Instead, it is pure limestone essence, framed by crunchy yellow fruits and dried honey.