

# Recaredo



## Brut de Brut Finca Serral del Vell



### 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:** Xarel·lo (54%), Macabeu (46%)
- **Average Annual Production:** 50,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <1 g/l. Brut Nature, no dosage.
- **Average Total Acidity:** 5-5.5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Recaredo's Serral del Vell Estate, which stands on a small hillock (Serral) carved out of the Bitlles Valley Highlands at 230-290 m in elevation.
- **Soil Types and Compositions:** Highly calcareous, in a lattice of loamy sand and clay and gravel deposits
- **Vine Age, Training, and Density:** Vines are planted in Cordon de Royat and Gobelet, are, 18-30 years old, and 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:** Xarel·lo ferments in neutral casks, Macabeu 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. Free-run and first press wine are included.
- **Time on Lees:** 1-6 months on fine lees. 96 months (8 years) sur lattes in bottle under natural cork.
- **Malolactic Fermentation:** Not sought, not prevented
- **Élevage:** Xarel·lo ages in barrel for 2 months; other varieties age in stainless-steel tank. 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 or cartridge filtered (vintage to vintage).
- **Sulfur:** 35-60 mg/l total sulfur, 5 mg/l free. Applied at harvest, bottling, and disgorgement.

### In The Glass:

Since the 2008 vintage, the Recaredo Brut de Brut was renamed Brut de Brut del Serral del Vell to reflect Recaredo's commitment to the great terroirs of the Alt Penedès wine region. While not heavier than Terrers, it is decidedly more mineral-dominated and complex.