

Grape varieties

Macabeu (50%), Xarel-lo (48%) and Parellada (2%)

Origin

Spain, Catalonia, Cava, Sant Sadurní d'Anoia

Soil

frank texture, with sands, silts and clays

Vinification

manual harvest in small boxes, 4% of wines aged lightly in barrel, alcoholic fermentation in stainless steel tanks, foam extraction with natural cork stopper, "disgorgement" by hand without freezing

Ageing

Minimum of 4 years and 11 months (59 months) in bottle

Characteristics

White, Biodynamic, Sparkling, Fresh and crispy

Properties

Alcohol: 12 %, Ph: 3,27, SO2: 53 mg/l, Residual sugar: 0,6 g/l

Also appears in:

Price: 20 - 50€



RECAREDO TERRERS BRUT NATURE GRAN RESERVA

RECAREDO, Cava, Sant Sadurní d'Anoia

2016	01613	75 CL
2014	01613	ESTUCHE
2014	01613	MAGNUM ESTUCHE