



# Recaredo

A bone-dry, traditional-method sparkling from Penedès that champions Xarel·lo with Macabeu, Parellada and a whisper of Monastrell; long lees ageing delivers precision, chalky poise and gastronomic depth.

## Recaredo

DES DE 1924



Alcohol :12,00 %

Composition: 57% Xarel·lo, 25%  
Maccabeu, 17% Parellada

## Terrers 2019

Penedès, Spain

### Region and Vineyards

Recaredo farms exclusively in the **Alt Penedès** uplands west of Barcelona, in the Bitlles Valley Highlands around Sant Sadurní d'Anoia. Here, vineyards sit on **highly calcareous, loamy** soils—a balanced matrix of sand, silt and clay—that drain well on upper slopes and retain moisture in deeper, lower pockets. The Mediterranean climate is moderated by altitude and coastal influence, yielding slow, even ripening. These conditions favor **Xarel·lo**, the local white that brings structure, phenolic grip and a hallmark herbal-saline profile.

Terrers is assembled from a mosaic of estate parcels—over fifty plots managed organically and certified **biodynamic**. The emphasis is on historical Penedès grapes, especially Xarel·lo, complemented by Macabeu and Parellada for lift and delicacy, with a trace of Monastrell (vinified blanc de noirs) to enhance freshness. Vineyard work is low-intervention: no herbicides or systemic insecticides, cover crops to protect soils, and meticulous hand harvesting to preserve acidity and fruit purity for long ageing.

### Winemaking

The 2019 blend centers on **Xarel·lo (~57%)** with Macabeu (~25%), Parellada (~17%) and ~1% Monastrell, sourced from organically and biodynamically farmed estate vineyards. Primary fermentation relies on **indigenous yeasts** to express site character. Since recent vintages, the second fermentation is triggered with **concentrated grape must** from the same harvest (not cane sugar), aligning the process with Recaredo's vineyard-first ethos.

True to the house style, the wine is **bottle-fermented under natural cork**, encouraging gentle micro-oxygenation during the long maturation. Terrers 2019 was aged **about 40-52 months on the lees** (lots disgorged in late 2023), then **hand-riddled** and **disgorged by hand** at cellar temperature, with **no dosage** (Brut Nature). The result is a finely beaded, texturally creamy sparkler at 12% abv, prized for clarity and length rather than sweetness—an archetype of extended-ageing **Corpinnat**.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

## Terrers 2019

### Tasting Notes

- **Color:** Pale lemon-straw; very fine, persistent bead.
- **Aroma:** Green apple, pear and lemon zest over white flowers and anise; raw almond, brioche crumb and wet-chalk minerality from long lees ageing.
- **Palate:** Bone-dry and incisive; taut citrus and orchard fruit framed by saline chalk, fennel and subtle toast. Creamy yet precise mousse; linear finish with delicate bitterness and mouth-watering acidity.

### Did you know?

Recaredo was among the founders of **Corpinnat**, a collective created to spotlight terroir-driven, long-aged, estate-grown sparkling wines from Penedès. Terrers is always **Brut Nature**, bottle-aged well beyond the appellation minimum and uniquely matured **under natural cork**—a traditional choice the estate retains for texture and complexity.

### Wine Pairing Ideas

- **Oysters or shellfish platters:** Briny sweetness mirrors the wine's saline edge; razor-sharp acidity purifies the palate.
- **Sea bream crudo with fennel & citrus:** Echoes Xarel·lo's herbal-citrus register while the mousse lifts delicate textures.
- **Roast chicken with tarragon & lemon:** Savory herbs and roast jus resonate with autolytic notes; freshness cuts through the fat.
- **Mushroom risotto (Parmesan & thyme):** Umami and cream meet lees-derived creaminess; acidity keeps the finish clean.



#### Robert Parker (RP) : 94 Points (2019)

*I tasted again the 2019 Terrers, a blend of 57% Xarel·lo, 25% Macabeu, 17% Parellada and 1% Monastrell from close to 60 different vineyards, all organic and biodynamic. It was cropped from a very good vintage, with quality and volume, now disgorged after 53 months in bottle with the lees. Since 2017, they have used concentrated must from the same vintage to referment the wine in bottle, and since 2013, they have used indigenous yeasts for the first fermentation. The wine is aging at a slow pace but gaining in nuance and complexity with more time with lees; it's serious, subtle, elegant, pretty much the house signature, with pungent flavors, incisive, direct and fresh, lively, with finer bubbles and leesy flavors. It comes in at 12% alcohol, with a pH of 3.19 and 4.6 grams of acidity. 260,000 bottles produced. It was disgorged in December 2024.*

