

Recaredo



Josep Mata Capellades founded Cava Recaredo in 1924, naming the domaine in honor of his father, Recaredo Mata Figueres. Josep built the cellars in his house, in the historic centre of Sant Sadurn d'Anoia. Parts of the cellars are now over 80 years old and have been conserved in their original form. Recaredo is currently managed by Josep and Antoni Mata Casanovas, the sons of its founder, with Ton Mata actively involved and representing the succeeding generation. The estate owns 65 hectares in the Bitlles valley highlands of the Alt Penedès, and produced wines under the Cava DO until 2018, when they left the appellation and became founding members of the Corpinnat (heart of the Penedès, in Latin) group, composed of 9 of the area's leading estates. Effectively, Can Recaredo, as the domaine is known, is a deeply traditional producer of the finest Cava available in the market. To visit the cellars and observe the process is to return to another time when artisanal products of the highest quality were the the goal that all sought to achieve.

Viticulture:

- **Farming:** First biodynamic winegrower certified by Demeter in Cava and Penedès. Certified by Demeter since 2010, with biodynamic practices since 2006. Cover crops planted in the vines.
- **Treatments:** No chemical herbicides/insecticides, only organic fertilizer and infusions of medicinal plants to control fungus.
- **Ploughing:** Horse ploughing on some older parcels since 2011. All other parcels are ploughed mechanically.
- **Soils:** Highly calcareous, in a lattice of loamy sand and clay.
- **Vines:** 39 ha Xarel·lo, 18.5 ha Macabeu, 3 ha Parellada, 3.5 ha Monastrell, 1 ha Garnatxa, ranging from 10 to 80 years old. Old and young vines are in Gobelet, others are in Cordon de Royat.
- **Yields:** Recaredo debuds and deleafs to ensure a quality crop.
- **Harvest:** Exclusively by hand. Usually August-September.
- **Purchasing:** All estate fruit for sparkling wines, with a still-wine négociant project due to recent short crops. Fruit is sourced from longtime family friends, all direct neighbors, whose farming Recaredo directs.



Vinification:

- **Fermentation:** Since 2013, primary fermentation is by inoculations of native yeasts. Since 2019, the second fermentation is by yeasts native to the domaine's cellars. Xarel·lo ferments in stainless steel and used barriques; Macabeu, Parallada, Monastrell, and Garnatxa ferment in stainless steel.
- **Extraction:** 5-6 hour maceration for Rosat, none for whites.
- **Chaptalization and Acidification:** No chaptalization or acidification. All sparkling wine is brut nature, with no dosage. From 2020, Recaredo will use its own re-concentrated grape must for *liqueur de triage*, which starts the second fermentation in bottle.
- **Pressing:** Pneumatic pressing. Free-run and first press wine are included. Must from the second pressing is sold off in bulk.
- **Malolactic Fermentation:** Not sought, not prevented.

Aging:

- **Élevage:** Some Xarel·lo, Garnatxa, and Monastrell age in barrel; other varieties age in stainless-steel tank. Wines spend at least 30 months *sur lattes*; many wines rest on their lees for close to a decade. All wines are separated by vintage and are vintage-declared with no reserve wine. Remuage is by hand, in traditional racks, and disgorgement is manual, without freezing the bottle's neck.
- **Lees:** Wines spend 1-6 months on their fine lees following primary fermentation and spend years *sur lattes* in bottle under natural cork after secondary fermentation.
- **Fining and Filtration:** Bentonite fining in base wine, except the Reserva Particular and Turo d'en Mata. Bentonite fining in bottle, cartridge or diatomaceous earth filtration.
- **Sulfur:** 35-60 mg/l total, 5 mg/l free, applied at harvest, disgorgement, and bottling

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.

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.

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.

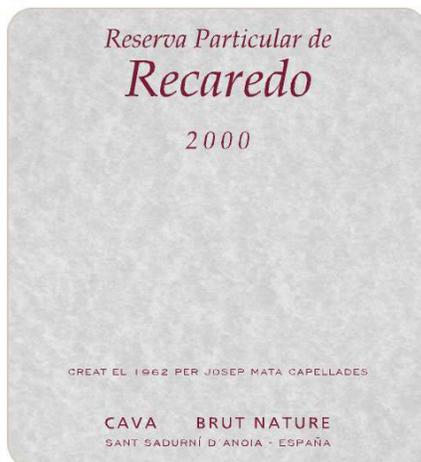
In The Glass:

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.

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Reserva Particular



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 (55%), Macabeu (45%)
- **Average Annual Production:** 11,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <1 g/l. Brut Nature, no dosage.
- **Average Total Acidity:** 6-6.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** The Xarel·lo comes from the *Galimany* (NE facing) and *Mas Oliver* (SE facing) plots in *Pedra Blanca* and the *Feliu* (SW facing) and *Caelles* (S-SE facing) plots in *Can Rossell*. The Macabeu comes from *Can Romeu* (E facing). Altitude is 170-220 m.
- **Soil Types and Compositions:** Highly calcareous, in a lattice of loamy sand and clay and gravel deposits
- **Vine Age, Training, and Density:** Trained in *gobelet* at 2,800 vines/ha. La Pedra Blanca was planted in 1950 and 1957, Can Rossell in 1957 and 1970, and Can Romeu in 1955.
- **Average Yields:** 15-20 hl/ha
- **Average Harvest Date and Type:** Manual, August-September

In The Cellar:

- **Fermentation:** Xarel·lo ferments in neutral casks; Macabeu 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:** Pneumatic, whole-cluster, direct pressing. Free-run and first press wine are included.
- **Time on Lees:** 1-6 months on fine lees. 118 months (9 years 10, months) sur lattes in bottle under natural cork.
- **Malolactic Fermentation:** Not sought, not prevented
- **Élevage:** Xarel·lo ages in previously used oak barrels, Macabeu 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:** Base wine unfinned, clay bentonite fining in bottle. Cartridge filtration.
- **Sulfur:** 35-60 mg/l total sulfur, 5 mg/l free. Applied at harvest, bottling, and disgorgement.

In The Glass:

One would be forgiven for expecting the Reserva Particular to be overwhelmingly yeasty, but this Cava is stunning in its clarity and verve—almost more youthful than the Serral del Vell. Its subtle notes of brioche are offset by bright, clean aromas of red and yellow fruits and a firm spine of salty minerality.

Recaredo



Turó d'en Mota



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 (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <1 g/l. Brut Nature, no dosage.
- **Average Total Acidity:** 5.5-6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a single, .97-ha parcel of Xarel·lo planted in 1940 in the greatest vineyard Recaredo owns, on the northern slope of the Ceró d'en Mota hill, from which the wine takes its name. The hill is located in the north-western corner of Sant Sadurní d'Anoia, in the highest section of the Alt Penedès.
- **Soil Types and Compositions:** Limestone, surrounded by silt-loam soil with a balance of sand and clay.
- **Vine Age, Training, and Density:** Head-trained, planted in 1940 (79 years old) at 2,800 vines/ha.
- **Average Yields:** 15-20 hl/ha
- **Average Harvest Date and Type:** Manual, August-September

In The Cellar:

- **Fermentation:** Fermentation takes place entirely in neutral oak barrels. 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. 120 months (10 years) sur lattes in bottle under natural cork.
- **Malolactic Fermentation:** Not sought, not prevented
- **Élevage:** Base wine ages two months in neutral oak barrels. 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:** Base wine unfined, clay bentonite fining in bottle. Cartridge filtration.
- **Sulfur:** 35-60 mg/l total sulfur, 5 mg/l free. Applied at harvest, bottling, and disgorgement.

In The Glass:

The Turó d'en Mota is shockingly youthful given the decade it spent sur lattes. Its layers of complexity and its perfect balance put it in an elite peer group with the very finest of Champagnes. It is, without doubt, the greatest wine produced in the region—and one of the greatest in all of Spain.