

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 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:

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.