

87 VALUE

RECAREDO



SANT SADURNÍ D'ANOIA, PENEDES
www.recaredo.com, www.turodenmota.com

- 20,000 cases

If you think Cava is just what the two giants do, taste Recaredo. It will change your perception of Cava and its possibilities for good. It is fascinating how wine and its maker resemble each other, and sometimes just by meeting a winemaker you can predict how interesting or uninteresting the wine will be. Meeting the reflective, amiable and devoted Ton Mata simply makes you want to taste his wines. Though Josep Mata Capellades founded Recaredo in 1924, Ton Mata is responsible for elevating the company to its cult status today.

Rising truly from the *terroir*, Recaredo's Cavas are as transparent as possible, all vintaged *brut natures* aged for a minimum of 30 months. Production is organic and biodynamic under Demeter certification. Xarel-lo is the key to the wines' longevity and Ton Mata believes that it should be appreciated not only as the best local variety, but also as one of the great white varieties of the world. The jury is still out on that, but Recaredo's and Gramona's fine examples demonstrate the grape's unrealised potential.

Recaredo Cavas are aged under natural cork, which they consider (backed by the latest research) the best closure for such extended cellaring periods.

WINEMAKER Ton Mata
 HOUSE STYLE & RANGE

The Recaredo style is one of impeccable freshness, minerality and focus. There is a clear line throughout the entire range, but the hierarchy or role of each *cuvée* is not obvious. The Reserva Particular, first created by Josep Mata Capellades in 1962, is velvety, deep and refined. Ton's new baby is Turó d'en Mota, a fantastic single-vineyard Cava from an old-vine plot of Xarel-lo he works with a horse. The first release, the 1999, is fully mature with great concentration and muscularity. The 2000 has similar pronounced vinosity and chewiness, ripe character and a spicy undertone. The favourite of the three, the fine 2002, has a welcome firmness and freshness to it.

It shows praiseworthy understanding and

vision from Recaredo to put both the number of months spent on lees and the disgorgement date on the bottles.

★★★ **Cava Gran Reserva Brut Nature**

Vintaged, traditional method: 50% Xarel-lo, 38% Macabeo, 12% Parellada

★★ **Cava Subtil**

Vintaged, traditional method: 44% Xarel-lo, 44% Macabeo, 12% Chardonnay

★★ **Cava Brut de Brut**

Vintaged, traditional method: 67% Macabeo, 33% Xarel-lo

★★★ **Cava Reserva Particular**

Vintaged, traditional method: 64% Macabeo, 36% Xarel-lo

★★★ **Cava Turó d'en Mota**

Vintaged, single vineyard, traditional method: 100% Xarel-lo

