Reserva Particular
2007

BRUT NATURE  GRAN RESERVA

In 1962 Josep Mata Capellades, in close collaboration with his sons Josep and Antoni, created the Reserva Particular de Recaredo with the original idea of conveying the delicateness and the subtle complexity of a long-aged wine without sacrificing freshness and the most authentic expression of time.

Faithful to this idea, Reserva Particular de Recaredo represents the Mediterranean in its purest form, interprets the calcareous lands of Alt Penedès region and shows the profound character of our oldest Xarel·lo and Macabeu vines.

Since 1962, three generations of the Recaredo family have cultivated the character of Reserva Particular, creating a unique style based on freshness and the authentic expression of time. Reserva Particular is, without doubt, a tribute to time and to the Alt Penedès region.

Selection of old vineyards
Reserva Particular de Recaredo is made with the indigenous varieties Xarel·lo and Macabeu from old vineyards planted between 1950 and 1955. The plots are circumscribed by several gullies that drain into the Anoia River in the lower water-collection area. The vineyards are cultivated without herbicides or chemical insecticides, and only natural, organic fertilisers are used.

2007 Vintage
Recaredo’s 2007 vintage represents the refinement of power. The fruit harvested offers great ageing potential, with a remarkable structure and acid level for the production of

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Varieties
64 % Macabeu
36 % Xarel·lo

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Limited Edition
12,220 bottles

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Ageing in the bottle
Minimum of 9 years and 9 months (117 months)

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Alcohol content
12.5 %  ·  75 cl

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Brut Nature
With no added sugar

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Vegan Wine
Suitable for vegans

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Long-aged with natural cork stopper, a true commitment to quality and sustainability
Reserva Particular is made using grapes from a selection of old vineyards on three Recaredo estates—Pedra Blanca, Can Romeu and Can Rossell de la Serra—circumscribed by the Anoia River and the Salada, Can Bautista and Lavernó gullies. The soils are highly calcareous and have a silt-loam texture.

The excellence of long-ageing
Secondary fermentation and bottle ageing are done exclusively with natural cork stoppers, a sustainable, recyclable material from nature, ideal for retaining the original sense of Recaredo’s long-aged wines. Remuage (riddling) is done by hand on traditional racks. This process causes the sediment to collect in the neck of the bottle in preparation for disgorgement.

Manual disgorging without freezing
Disgorging (the art of expelling the lees from the second bottle fermentation that then leaves the wine perfectly clear) is done by hand without freezing the bottle neck by skilled masters: an artisanal, environmentally friendly process.

Recaredo Reserva Particular should be stored at around 15 ºC. We recommend serving it at 10 ºC and opening the bottle a few minutes before serving.