



1996	Recaredo Segona Plenitud · 20 Años De Crianza	Early	Y	97 RP	\$325
2004	Recaredo Turó d'en Mota	Early	Y	96+ RP	\$160
2007	Recaredo Reserva Particular	Early	Y	95 RP	\$100
2008	Recaredo Serral del Vell	Early	Y	94 RP	\$35 WineAlert
2011	Recaredo Subtil Finca Serral del Roure	Early	Y	93 RP	\$50
2013	Recaredo Terrers	Early	Y	92 RP	\$35
2011	Recaredo Terrers	Early	Y	91+ RP	\$35
2013	Recaredo Intens Rosat Brut Nature Gran Reserva	Early	Y	91 RP	\$40
2012	Recaredo Terrers	Early	Y	91 RP	\$35



## 1996 Recaredo Segona Plenitud · 20 Años De Crianza

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
97	\$325	2018 - 2026	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The 1996 Segona Plenitud · 20 Años De Crianzae is another unique and limited sparkling Cava from Recaredo. It's a blend of 80% Xarello and 20% Chardonnay that they produced for the change of the millennium and their 75th anniversary. The Xarello was aged in barrique for ten months, and the Chardonnay fermented and was kept in stainless steel. It has a very smoky nose, with plenty of yeasts, bread dough and toast, combining the notes from the barrel and the long aging in bottle in contact with the lees. It has lots of complexity of aromas and flavors, with a touch of mushroom that made me think of a Roquefort cheese. It's very tasty, different, with great complexity and youth. The bubbles are so integrated that they make it nicely textured. It's a white wine with just a spark. It's a game of acidity and bitterness, as they never play with sweetness, and it's what makes their Cavas unique. This is really complex and unique, even within their wines. The complexity and freshness make it really one of the best sparkling wines I have tasted from Spain. It was disgorged in February 2018, 240 months after it was put in bottle. They plan to release some 200 bottles as an oenothèque.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

## 2004 Recaredo Turó d'en Mota

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
96+	\$160	2018 - 2024	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

They are releasing the 2004 Turó d'en Mota after they sold the 2005, as they felt that the vintage needed more time in bottle. From this vintage onward it carries the new official denomination of Cava de Paraje Calificado. As they have done since the initial 1999, it comes from a single vineyard that gives the wine its name, and this is only the seventh vintage sold of the 19 they have produced, as it's sold after no less than 12 years (yes, YEARS!) in bottle with the lees. They consider 2004 one of the exceptional vintages in Penedès. It's pure Xarello from 0.97 hectares of vines planted in 1940 on limestone-rich soils. It was put in bottle in May 2005, and the bottle I tasted was disgorged in June 2017, 145 months later. It has great complexity, with smoky and yeasty notes, open yet subtle and elegant, with a sensation of freshness and harmony you only see in the finest vintages, which tend to be wetter and cooler years. They hadn't had as much rain as 2004 until early 2018. It doesn't feel almost 15 years old, it's still young and lively, with a very compact, integrated palate, with tiny bubbles and balsamic flavors with some Mediterranean herbs and that subtle bitterness that is part of the Xarello signature. This has to be one of the finest vintages of Turó d'en Mota, with great complexity, mocha, nuts, honey, a hint of petrol, pollen... Bravo!! The disgorging information is always available on the back label. 2,907 numbered bottles produced.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend

## 2007 Recaredo Reserva Particular

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
95	\$100	2018 - 2027	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

Their vineyard-selection cuvée 2007 Reserva Particular currently in the market is from a great vintage in the region, especially for Xarello—even if this is a blend of 64% Macabeo and 36% Xarello, I think this has to be one of the finest vintages, at least in recent times, along with 2001 and 2004. This comes from three separate vineyards and is always a little riper, more developed, and in this vintage, it combines power with freshness, like in the best vintages. The 2007 vintage was dry, and Recaredo's vineyards yielded 33.5 hectoliters per hectare, when the appellation of origin allowed up to 88 hectoliters per hectare that year. The wine has 12% alcohol and an extremely low pH (2.96), which means very healthy acidity. The Xarello fermented in oak barrels and the Macabeo in stainless steel. The wine was put in bottle for the aging with yeasts in April 2008 and was disgorged nine years and nine months later (117 months). The long aging has provided for great complexity of aromas, a fine and elegant reduction and a very integrated palate with very small bubbles that give it a creamy texture. Most of the best vintages are cool and wet, and 2007 was not; it's more average, but still the results are great. 12,220 numbered bottles were produced. They didn't produce 2005 (they jumped from 2004 to 2006), because they consider Macabeo very important, and when it's not up to the level, they do not produce the wine.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend



## 2008 Recaredo Serral del Vell

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
94	\$60	2018 - 2022	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

Since 2008 the old Brut de Brut, a Brut Nature Gran Reserva , has been renamed to reflect its origin. The 2008 Serral del Vell is named after the place (paraje) where the grapes are grown that make up the blend of 52% Xarello and 48% Macabeo. It also carries the new Paraje Calificado category. The soils are very rich in limestone, with 6% to 18% active limestone, depending on the specific area. The wine aged in bottle sur lie for no less than 103 months, eight years and seven months. It has a complex nose, with yeasty-leesy aromas and plenty of balsamic, fennel, bay leaf and Mediterranean herbs. The palate is compact and balanced, with great freshness and that signature bitterness of the Xarello. It has to be one of the finest vintages of this wine. 21,000 bottles produced.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend

## 2011 Recaredo Subtil Finca Serral del Roure

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
93	\$50	2018 - 2025	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The 2011 Subtil Finca Serral del Roure (a Brut Nature Gran Reserva with the name of the vineyard on its label) is a blend of 66% Xarello and 34% Chardonnay. The Chardonnay was regrafted to Malvasía (for a still wine) in 2014, so the wine will see a radical change from that vintage on, as they decided to get rid of all the foreign grapes for their wines. It matured in bottle in contact with yeasts for 66 months (or five years and six months). This was a very dry year, but the wine is surprisingly fresh and keeps very good acidity, and the nose and flavors are complex, balsamic, with notes of licorice. It's as intense as it is subtle and turns more balsamic with time in the glass. 11,500 bottles produced. There is no 2012 of this wine; the 2013 will be like this; 2014 was not produced; and in 2015 it's 100% Xarello and might even change its name.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend



## 2013 Recaredo Terrers

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
92	\$35	2018 - 2023	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

As 2012 was an extremely short vintage, I also tasted the 2013 Terrers, which is unusually high in Macabeo, as it was 58% Macabeo, 39% Xarello and 3% Parellada. The wine aged in bottle with the lees for no less than 45 months. The three vintages were clearly marked in the wines, and this 2013 is by far the freshest of the trio of 2011, 2012 and 2013. It's still very young and it should develop more complexity and nuances in bottle, disgorged or without being disgorged. 124,000 bottles produced.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend



## 2011 Recaredo Terrers

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
91+	\$35	2018 - 2021	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

Unusually enough, I tasted three vintages of their flagship blend. The 2011 Terrers is a blend of 50% Macabeo, 48% Xarello and 2% Parellada (percentages that vary slightly with the vintage) from their vineyards located on the banks of the Bitlles River in Penedès. It matured in bottle for no less than 59 months, but it's disgorged depending on sales (the disgorgement information is always available on the back label), and the bottle I tasted from had aged with the lees for 68 months (almost six years). There is very good depth and surprising freshness. It has very expressive notes of fennel and Mediterranean herbs, balsamic and developed aromas. 160,000 bottles produced.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

## 2013 Recaredo Intens Rosat Brut Nature Gran Reserva

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
91	\$40	2018 - 2022	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Rosé
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The 2013 Intens Rosat Brut Nature Gran Reserva is the one sparkling rosé from Recaredo, and it's an atypical one, as the pink color is very intense (as mentioned in the wine's name). The blend is also atypical: 51% Monastrell, 36% Pinot Noir and 13% Garnacha, and the wine aged in contact with the lees in bottle for 43 months (three and a half years). This is the last vintage with Pinot Noir; the following vintages will be different, even more Mediterranean. They now do less maceration than in the beginning, and it feels subtler, even if it's still intense (pun intended). But they want to stay away from the pale rosés because they don't think it's the character of their zone. It has a Cava nose with more red fruit in the palate, some bitterness in the finish and very apt to go with food. It's a wine with strong character, even if it's their youngest Cava, a little more exuberant than its siblings. 17,000 bottles produced. It was disgorged in November 2017.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend



## 2012 Recaredo Terrers

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
91	\$35	2018 - 2022	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The blend of the 2012 Terrers is unusually high in Xarello and Parellada, 60% and 7% respectively, with only 33% Macabeo. 2012 was one of the warmest and lower-yielding years in recent times (29 hectoliters per hectare), and they consider it a year apt for long aging. It has great concentration, but at the same time, the wine has higher acidity, which makes it very balanced. It aged sur lie for 56 months before it was disgorged. This is a little more oxidative of the three, with a little more development, more Mediterranean. It's very tasty. 18,000 bottles produced, an extremely short vintage.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend