

# H U D I N



## Recaredo Enoteca Reserva Particular 2004. Full Stop.

by Miquel Hudin | 16-11-2020 | 4 Comments

Recaredo has always played something of a long game when it comes to their wines. Even their most “basic” wine, the Terrers sees 32 months of aging, putting it at the level of Gran Reserva—if they were still working from within the confines of DO Cava.

And this is what strikes me most about the winery in that despite the fact they only left DO Cava less than two years ago, it feels like they had really “left” many years previously as their trajectory has been on high-quality sparkling wine, not trying to feed the bottom shelf of the supermarket. But once there was the official abandonment of the Spain’s most well-known sparkling name in favor of the **Corpinnat association they formed**, it seemed to shed them of any lingering shackles as their wines and singular approach has been nothing short of spectacular with each tasting I attend.

Thus we arrive at a momentous occasion with the release of the Enoteca Reserva Particular 2004, a wine they create only in years in which all the right conditions come together. They have to as this wine sees some of the lengthiest aging on the lees of all their wines at **15 years, four months** prior to disgorgement (even more than **Turó d’en Mota**). Unlike their typical propensity to favor Xarel·lo in their long-aged wines, the blend here is actually 2/3 Macabeu and 1/3 Xarel·lo.

I’ve tasted a lot of wine in my life so I don’t state this lightly but this is simply one of the best sparkling wines I’ve ever had. It may in fact be one of the finest wines of any type that I’ve ever tasted.

Someone might be tempted to ask, “Ah, so does that mean it can compete with fine Champagne?” To which I would answer, “Thank god no.” No one in the Penedès region should be trying to emulate Champagne and this wine shows how these sparkling wines can stand with a greatness on their own. There’s no chalky Northern France here as this is Mediterranean full tilt. Aromatically complex with endless citrus blossom and anise seed, the brioche notes from the aging are delicate and soft.

It’s savory on the palate with this incredibly delicate mousse and a filigree acidity that carries the wine forever. But what makes it even better is that being Brut Nature, not only is it an extremely fine wine, it’s one that you can have with a meal.

At 150€ retail, it’s not a “cheap” wine and it won’t be easy to find having just 3,000 bottles produced but if you somehow open your eyes one day and find yourself in its presence, by all means, partake freely. I think my only regret with this wine is how little of it I could drink given that I had to drive back home after the presentation. Nuzzling up to this bottle for the rest of the evening would have suited me just fine and I hope others can have the opportunity to share in this bottle of delight.

## Recaredo - Enoteca Reserva Particular 2004

Subtle lime peel, brioche, quite plump orange peel, cardamom, anise seed, delicate tangerine blossom. Incredibly textured on the palate with an immersive, fragile mousse that lends itself to a finish that goes on forever and amazingly, this wine is still developing and opening! Limited edition of 3,000 bottles in total, 1,200 released initially in 2020.

● 67% Xarel·lo, 33% Macabeu · 12% · 150EUR

**Region:** *Corpinnat*

**98+** ●●●