

# Recaredo

DES DE 1924

Robert Parker  
WINE ADVOCATE

2008	Turó d'en Mota de Recaredo	97 RP	\$175
2004	Recaredo Enoteca Reserva Particular	96 RP	\$215
2013	Reserva Particular de Recaredo	95 RP	\$110
2017	Recaredo Serral del Vell	95 RP	\$70
2018	Recaredo Subtil	94 RP	\$65
2018	Recaredo Terrers	93+ RP	\$40





## 2008 Recaredo Turó d'en Mota

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Recaredo
97	\$175	2022 - 2035	<b>From:</b> Spain , Catalonia
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	30th Sep 2022	End of September 2022, The Wine Advocate	<b>Type:</b> Sparkling

Their top wine is the single-vineyard Xarel.lo 2008 Turó d'en Mota, named after the origin of the grapes. 2008 was an exceptional year in the zone, and the wine fermented in 300-liter oak barrels and then was put to referment in bottle, where it spent no less than 155 months (12 years and 11 months!) with the lees. 2008 produced healthy clusters of extraordinary acidity, ideal for the long aging, and it has only 11% alcohol, an incredible pH of 3.02 and six grams of tartaric acid. Maybe I'm influenced but the nose, but the aromatic palette from this wine is completely different from the rest of the portfolio, with green olives, curry, spices, toast and smoke and wet chalk, all in a very subtle way. This has density, fine tannins and citrus freshness that makes you salivate. This is a superb white wine that happens to have bubbles... A completely different wine, full of personality and character. This feels very young and undeveloped, as it's aging at a glacial pace. Winemaker Ton Mata told me other 2008s have evolved in a very positive way. The wine has been certified organic and biodynamic since the 2010 vintage. 4,317 numbered bottles produced.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Xarello



## 2004 Recaredo Enoteca Reserva Particular de Recaredo

**Rating**

96

**Release Price**

\$215

**Drink Date**

2022 - 2028

**Producer:** Recaredo

**From:** Spain , Catalonia , Penedès , Cava

**Reviewed by**

Luis Gutiérrez

**Issue Date**

30th Sep 2022

**Source**
End of September 2022,  
The Wine Advocate

**Color:** White

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

The 2004 Enoteca Reserva Particular de Recaredo comes from the regular Reserva Particular that was kept to be released later. This was disgorged after 17 months in bottle with lees, and they still have bottles to do more disgorgements in the future. This was produced with 67% Macabeo and 33% Xarel.lo, and for them, the vintage was clearly rainy and cold. The wine keeps very good freshness, but at the same time, it has a dense palate. It has ripe fruit, quince, with lively bubbles that give a tickling sensation. It has great aromatic complexity, and it evolves with time in the glass, when I get marzipan and toasted bread. It's balsamic and Mediterranean but keeps the balance and freshness, and it's impossible to guess its age. It's a very gastronomic wine. They are thinking of releasing some 500 or 600 bottles around Christmas 2022 and save more for their centenary in 2024.



## 2013 Recaredo Reserva Particular

**Rating**

95

**Release Price**

\$110

**Drink Date**

2022 - 2030

**Producer:** Recaredo

**From:** Spain , Catalonia

**Reviewed by**

Luis Gutiérrez

**Issue Date**

30th Sep 2022

**Source**
End of September 2022,  
The Wine Advocate
**Color:** White

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

There is great freshness and minerality in the 2013 Reserva Particular, reflecting a very cold and rainy vintage when the wine was produced with a blend of 56% Macabeo and 44% Xarel.lo and disgorged after 99 months with lees in bottle. There are notes of lemongrass, caramel, toast, camphor and bay leaf with the classical yeasty notes of brioche and bread dough. It's balsamic and medicinal and has a very lively palate with almost imperceptible bubbles, which are subtle and integrated and give the wine texture and freshness but it's secondary. There are 2,900 bottles. This wine was not produced in 2015 and 2016.



## 2017 Recaredo Serral del Vell

**Rating**

95

**Release Price**

\$70

**Drink Date**

2022 - 2030

**Producer:** Recaredo

**From:** Spain , Catalonia

**Reviewed by**

Luis Gutiérrez

**Issue Date**

30th Sep 2022

**Source**
End of September 2022,  
The Wine Advocate

**Color:** White

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

All their wines are Brut Nature, and so is the 2017 Serral del Vell, a blend of 87% Xarel.lo and 13% Macabeo. For them, it was an earlier harvest but within the normal parameters. This is a single-vineyard wine from soils with a very high content of calcium carbonate (33% active limestone), which gives the wine a very lively palate with a clear salty twist. The first vintage of this wine was 2006 and was born with less Xarel.lo, but the percentage has grown over the years because it started with a more classical blend with close to 50% Macabeo. They look for the expression of the soil here, narrower and more direct, with more tension and with tons of elegance from the aging with the lees, very integrated and balanced, keeping the acidity. It developed an acute note of licorice with time in the glass. It was disgorged after 56 months sur lie, because demand outgrows supply. They have 47,000 bottles of this vintage, which should last them for two years, so the 2018 will have a longer aging in bottle when it's released.



## 2018 Recaredo Subtil

**Rating**

94

**Release Price**

\$65

**Drink Date**

2022 - 2028

**Producer:** Recaredo

**From:** Spain , Catalonia

**Reviewed by**

Luis Gutiérrez

**Issue Date**

30th Sep 2022

**Source**
End of September 2022,  
The Wine Advocate

**Color:** White

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Xarello

I had not tasted the Subtil for a long time; 2013 was the last with Chardonnay, and they didn't produce 2014; and in 2015, they changed to 100% Xarel.lo refermented with organic must. The 2018 Subtil is from the vineyard Finca Serral del Roure, which has a little more clay and a tendency to produce a rounder wine. It has 11.5% alcohol with very good freshness, reflecting a cooler year, and there is some spiciness and a yeasty touch with a medicinal and balsamic twist and a very tasty finish, almost salty, long, lively and with a bitter twist. This was recently disgorged (all bottles have the disgorgement date on the back label) after two years and eight months sur lie. 8,752 bottles produced.



## 2018 Recaredo Terrers

**Rating**

93+

**Release Price**

\$40

**Drink Date**

2022 - 2028

**Producer:** Recaredo

**From:** Spain , Catalonia

**Reviewed by**

Luis Gutiérrez

**Issue Date**

30th Sep 2022

**Source**
End of September 2022,  
The Wine Advocate
**Color:** White

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

The 2018 Terrers is a different blend than in the past, and this year its composed of 65% Xarel.lo, higher and higher because of climate change, 18% Macabeo and 17% Parellada from a rainy year, more relaxed than the previous 2017 and 2016. Yields are around 7,000 kilos (when the average was 5,600), so good yields and fresh wines, with 11.5% alcohol and a pH of 3.12. It matured in bottle for some three years. It's bone dry, very long and tasty and showcases the house style, elegant and nuanced wines, here with tension and ripeness with fine bubbles but with the wine clearly more important than the bubbles (they use less sugar in the tirage for the second fermentation to have less bubbles). 260,000 bottles produced in a generous vintage. Impressive, quality and quantity...