

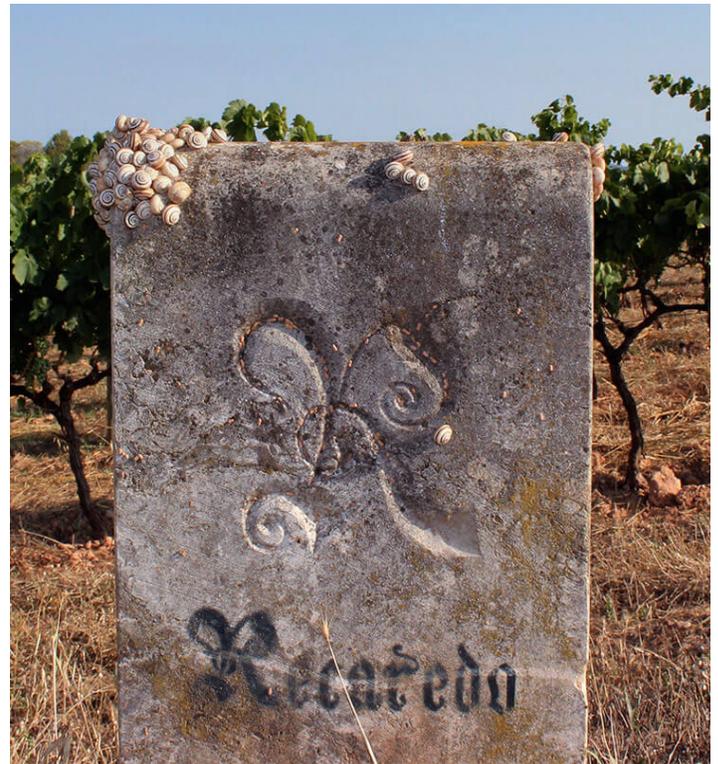
# Recaredo



Josep Mata Capellades founded Cava Recaredo in 1924, naming the domaine in honor of his father, Recaredo Mata Figueres. Josep built the cellars in his house, in the historic centre of Sant Sadurn d'Anoia. Parts of the cellars are now over 80 years old and have been conserved in their original form. Recaredo is currently managed by Josep and Antoni Mata Casanovas, the sons of its founder, with Ton Mata actively involved and representing the succeeding generation. The estate owns 65 hectares in the Bitlles valley highlands of the Alt Penedès, and produced wines under the Cava DO until 2018, when they left the appellation and became founding members of the Corpinnat (heart of the Penedès, in Latin) group, composed of 9 of the area's leading estates. Effectively, Can Recaredo, as the domaine is known, is a deeply traditional producer of the finest Cava available in the market. To visit the cellars and observe the process is to return to another time when artisanal products of the highest quality were the the goal that all sought to achieve.

## Viticulture:

- **Farming:** First biodynamic winegrower certified by Demeter in Cava and Penedès. Certified by Demeter since 2010, with biodynamic practices since 2006. Cover crops planted in the vines.
- **Treatments:** No chemical herbicides/insecticides, only organic fertilizer and infusions of medicinal plants to control fungus.
- **Ploughing:** Horse ploughing on some older parcels since 2011. All other parcels are ploughed mechanically.
- **Soils:** Highly calcareous, in a lattice of loamy sand and clay.
- **Vines:** 39 ha Xarel·lo, 18.5 ha Macabeu, 3 ha Parellada, 3.5 ha Monastrell, 1 ha Garnatxa, ranging from 10 to 80 years old. Old and young vines are in Gobelet, others are in Cordon de Royat.
- **Yields:** Recaredo debuds and deleafs to ensure a quality crop.
- **Harvest:** Exclusively by hand. Usually August-September.
- **Purchasing:** All estate fruit for sparkling wines, with a still-wine négociant project due to recent short crops. Fruit is sourced from longtime family friends, all direct neighbors, whose farming Recaredo directs.



## Vinification:

- **Fermentation:** Since 2013, primary fermentation is by inoculations of native yeasts. Since 2019, the second fermentation is by yeasts native to the domaine's cellars. Xarel·lo ferments in stainless steel and used barriques; Macabeu, Parallada, Monastrell, and Garnatxa ferment in stainless steel.
- **Extraction:** 5-6 hour maceration for Rosat, none for whites.
- **Chaptalization and Acidification:** No chaptalization or acidification. All sparkling wine is brut nature, with no dosage. From 2020, Recaredo will use its own re-concentrated grape must for *liqueur de triage*, which starts the second fermentation in bottle.
- **Pressing:** Pneumatic pressing. Free-run and first press wine are included. Must from the second pressing is sold off in bulk.
- **Malolactic Fermentation:** Not sought, not prevented.

## Aging:

- **Élevage:** Some Xarel·lo, Garnatxa, and Monastrell age in barrel; other varieties age in stainless-steel tank. Wines spend at least 30 months *sur lattes*; many wines rest on their lees for close to a decade. All wines are separated by vintage and are vintage-declared with no reserve wine. Remuage is by hand, in traditional racks, and disgorgement is manual, without freezing the bottle's neck.
- **Lees:** Wines spend 1-6 months on their fine lees following primary fermentation and spend years *sur lattes* in bottle under natural cork after secondary fermentation.
- **Fining and Filtration:** Bentonite fining in base wine, except the Reserva Particular and Turo d'en Mata. Bentonite fining in bottle, cartridge or diatomaceous earth filtration.
- **Sulfur:** 35-60 mg/l total, 5 mg/l free, applied at harvest, disgorgement, and bottling