

Recaredo



Reserva Particular



At a Glance:

- **Appellation:** DO Cava Gran Reserva until 2018, when Recaredo founded Corpinnat, an association of top-quality growers similar to Germany's VDP or Austria's Vinea Wachau.
- **Encépagement:** Xarel·lo (55%), Macabeu (45%)
- **Average Annual Production:** 11,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <1 g/l. Brut Nature, no dosage.
- **Average Total Acidity:** 6-6.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** The Xarel·lo comes from the *Galimany* (NE facing) and *Mas Oliver* (SE facing) plots in *Pedra Blanca* and the *Feliu* (SW facing) and *Caelles* (S-SE facing) plots in *Can Rossell*. The Macabeu comes from *Can Romeu* (E facing). Altitude is 170-220 m.
- **Soil Types and Compositions:** Highly calcareous, in a lattice of loamy sand and clay and gravel deposits
- **Vine Age, Training, and Density:** Trained in *gobelet* at 2,800 vines/ha. La Pedra Blanca was planted in 1950 and 1957, Can Rossell in 1957 and 1970, and Can Romeu in 1955.
- **Average Yields:** 15-20 hl/ha
- **Average Harvest Date and Type:** Manual, August-September

In The Cellar:

- **Fermentation:** Xarel·lo ferments in neutral casks; Macabeu ferments in stainless steel. Since 2013, primary fermentation is by inoculations of native yeasts. Since 2019, the second fermentation is by yeasts native to the domaine's cellars.
- **Pressing:** Pneumatic, whole-cluster, direct pressing. Free-run and first press wine are included.
- **Time on Lees:** 1-6 months on fine lees. 118 months (9 years 10, months) sur lattes in bottle under natural cork.
- **Malolactic Fermentation:** Not sought, not prevented
- **Élevage:** Xarel·lo ages in previously used oak barrels, Macabeu in stainless steel. Wines are separated by vintage with no reserve wine. Manual Remuage, in traditional racks; manual disgorgement, without freezing the bottle's neck.
- **Press Wine:** Blended with free-run juice
- **Fining and Filtration:** Base wine unfinned, clay bentonite fining in bottle. Cartridge filtration.
- **Sulfur:** 35-60 mg/l total sulfur, 5 mg/l free. Applied at harvest, bottling, and disgorgement.

In The Glass:

One would be forgiven for expecting the Reserva Particular to be overwhelmingly yeasty, but this Cava is stunning in its clarity and verve—almost more youthful than the Serral del Vell. Its subtle notes of brioche are offset by bright, clean aromas of red and yellow fruits and a firm spine of salty minerality.