

TURÓ D'EN MOTA 2007

DE RECAREDO

Fruit of nature, nurtured by people who observe and respect its laws.

Turó d'en Mota 2007 represents the elegance of simplicity: a unique vineyard, a single grape variety, one vintage and a production of only 4,539 bottles.

It is a terroir wine in the broadest sense; in other words, the expression of an area of very calcareous land with a Mediterranean microclimate, Xarel·lo grapes and a viticulture of observation rather than intervention. A long and careful ageing of at least 12 years in contact with the lees obtains the most subtle and complex nuances of the expression of time.

The **Turó d'en Mota** vineyard, which was planted in 1940 and trained traditionally, is property of Recaredo. This is located in the northwestern corner of Sant Sadurní d'Anoia in the **Corpinnat** territory, on the north side of a hill named **Turó d'en Mota**, from which it gets its name (*turó* means hill in Catalan). The **Corpinnat** area is the birthplace of great sparkling wines within the historic winegrowing area of the Penedès south of Barcelona where at the end of the

XIX century winemaking of sparkling wines was initiated following the traditional method.

Turó d'en Mota is made using grapes harvested from a 0.97-ha vineyard that stands on a slope which faces north-east and is sheltered by the woods that cover the hill. Only in the case of exceptional vintages like 2007, we include grapes harvested from a 0.55-ha part of the vineyard that faces south-east.

The **2007** vintage represents the distillation of power, with highly expressive fruits and vibrant acidity that attest to the almost infinite ageing potential of this authentic terroir wine. Elegant and full of life, **Turó d'en Mota 2007** displays the character of a vintage shaped by a warm winter and a singularly rainy spring. In a perfect balance between delicacy and intensity, the Xarel·lo variety emerges as the protagonist of a unique vintage that seeks to offer, first and foremost, the possibility of enjoying a landscape and a territory through the mirror of time.



CORPINNAT

2007 Harvest | 100 % Xarel·lo
4,539 bottles | At least 12 years of ageing on the lees

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2007 VINTAGE

- Rainfall from Oct. 2006 to Sept. 2007: **330 mm**
- Historical average rainfall in Sant Sadurní d'Anoia: **528 mm**
- Temperature in the 2006/2007 season: **16.6 °C**
- Historical average temperature: **15.5 °C**
- Manual harvest: **August 30th, 2007**
- **6,550 kg** of grapes · **22 hl /ha**
- **4,539** bottles, all numbered.
- First fermentation in oak cask (300 L).

Bâtonnage of the lees for about one month.

- Bottled: **May 2008**
- First disgorging: **June 2020**
- Ageing time of bottles from first disgorging 2020: **145 months (12 years and 1 month)**
- The disgorging date and the ageing time in months are shown on all the bottles.
- Analysis data:

Alcohol Content: **11.5 % vol.**
Total Acidity: **6 g/l in tartaric acid**

Turó d'en Mota is a Brut Nature Sparkling Wine, completely dry with no added sugar.



Long-aged wines, always with cork stopper. A material from nature, sustainable and recyclable. Ideal for long ageing.



CORPINNAT

LOCATION AND GEOLOGY OF THE VINEYARD

- 0.97 hectares of north and northeast exposure. Only in the case of exceptional vintages like 2007, we include grapes harvested from 0.55-ha part of the vineyards that faces south-east.
- Silty loam soil (a balance of sand, silt and clay) that is very calcareous in nature.
- Deep and well-drained soil.
- Organic matter: **1.5 %, very low**
- Soil pH: **8.5, very basic**
- Moderate water retention capacity.
- They are highly evolved soils owing to the presence of a calcic horizon with significant accumulations of carbonates in the form of nodules, stones formed from concentrations of calcium in the soil.
- Active lime of 14%, soil extremely calcareous.

VEGETAL MATTER AND TRAINING

- 100 % Xarel·lo planted in 1940.
- Original goblet training, where a prop has been placed on each vine to be able to catch the vegetation.

