



Recaredo

DES DE 1924

RECAREDO FAMILY
WINEGROWERS AND WINEMAKERS
SANT SADURNÍ D'ANOIA · BARCELONA



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TURÓ D'EN MOTA VINEYARD

FAMILY OF VINEGROWERS

Recaredo is a winery run by a **family of winegrowers** who specialize in high-quality **brut nature sparkling wines with the distinctive character that comes from long ageing**. Our commitment to bottling the landscapes of the heart of the Penedès region – in an honest way, free of any artifice – leads us to cultivate only vineyards owned by Recaredo.

We know the value of native Mediterranean varieties as a marker of identity. That's why since 2014 we've worked exclusively with **historic varieties of the Penedès region**: Xarel·lo, Parellada and Macabeu for sparkling white wines, and Garnacha and Monastrell for rosés. The **Xarel·lo** variety, typical of the age-old Penedès wine region, accounts for 60% of our vineyard area. The variety's capacity for long ageing, structural contribution and acidity make it a perfect choice for the base of our top-quality sparkling wines.

Recaredo wines are defined by their essentially gastronomic style, a character marked by elegance and subtlety that has impressed the most demanding food and wine critics, including contributors to *The New York Times*, the prestigious *La Revue de Vin de France*, *Le Monde*, and the influential American publication Robert Parker's *Wine Advocate*.

BIODYNAMIC VITICULTURE: A STEP BEYOND ORGANIC

The cornerstone of our philosophy as grape growers and winemakers is a respectful alliance between man and the land. We believe a great wine is one that reflects the land of its birth. That's why we make only vintage sparkling wines and practise biodynamic farming, an approach that goes a step beyond organic.

In 2010, Recaredo became the first winemaker in the Penedès region to obtain certification for biodynamic viticulture; and in 2013, the first winemaker in the area to be accepted as a member of *La Renaissance des Appellations*, a prestigious international association of biodynamic winegrowers. In the vineyard, we intervene only when strictly necessary, and we always strive to maintain balance in the ecosystem, respecting the land to achieve the truest expression of each vintage. These priorities are reflected in our decision to practise dry-grown viticulture and harvest our crop by hand.

At Recaredo, we always prioritize natural balances and **respect for biodiversity and the environment**. We cultivate our vineyards without using any herbicides, insecticides or synthetic chemical products, and use only organic fertilizer of natural origin, which we compost ourselves.

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In line with our commitment to making wines that respect the ecosystem, Recaredo has an agreement with the Granollers **Natural Science Museum** that provides a framework for carrying out actions aimed at studying and preserving bats and various butterfly species in our vineyards.

THE EXPRESSION OF LONG-AGEING

Like sentinels waiting patiently in silence, Recaredo's bottles remain in the darkness of our cellars for at least 30 months (two and a half years), until they achieve a truly unique character. In the case of Recaredo's most exclusive family collections, some of our sparkling wines are aged for nearly 30 years, preserving the delicacy of time and a wealth of elegant and complex nuances.

VINIFICATION AND WINEMAKING

Vinification, winemaking and ageing are carried out entirely at Recaredo to ensure strict control of the origin of grapes and maximum transparency in production processes. The Recaredo winery is located in the historic centre of Sant Sadurní d'Anoia.

AGEING WITH NATURAL CORK STOPPERS

Recaredo is now the only winery in the world that ages all its wines exclusively with **natural cork stoppers**. Cork is ideal for maintaining the original character of a long-aged cava. It's natural, ecological and sustainable, and it's part of our Mediterranean identity and craft tradition.

The AGED WITH CORK certification granted by the European Cork Federation reflects the commitment to quality and sustainability that lies behind our decision to use cork stoppers for the ageing of all our sparkling wines.

After use, the cork stoppers used for ageing are recycled. Thanks to its effectiveness as a thermal and acoustic insulator, cork can be reused for a range of purposes. Recycling closes the product life cycle and results in a lower environmental impact than other closure systems that use stoppers made from plastic particles.

RECAREDO'S CELLAR



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NATURAL CORK-STOPPER DURING THE AGEING PROCESS

MANUAL DISGORGING OF ALL BOTTLES

At the end of the ageing period, we hand-riddle all bottles on racks and **manually disgorge 100% of our production** without freezing the neck of the bottle. With the kind of skill that comes only from experience, the master disgorging releases the lees by hand at the natural temperature of the cellars.

This technique is used for every bottle Recaredo produces, with no exceptions. Disgorging is the final step before bottles are sealed with their final cork stoppers. Recaredo's winemaking professionals are keeping alive this craft, a perfect expression of artisanal skill and respect for the environment.

YEASTS SELECTED FROM RECAREDO VINEYARDS

The Recaredo viticulture team – in collaboration with the Department of Oenological Microbiology of the Technical University of Madrid (first phase) and the Catalan Vineyard

and Wine Institute (second stage) – has carried out an R&D project to select yeasts from Recaredo's own vineyards.

We also carry out R&D projects and studies to gain an in-depth knowledge of our soil and its water retention capacity, better understand how techniques used to work the soil affect the vigour of vines, and learn more about how hours of sunshine influence the plants. The aim of these activities is to further define the character and distinctive qualities of Recaredo wines and gain insights that allow us to treat biodiversity and the ecosystem with even greater respect.

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RECAREDO FAMILY. 1948

RECAREDO SINCE 1924

Josep Mata Capellades first ventured into the world of sparkling wine in 1924. The founder himself took up a pick and spade to begin building the cellars at his home in the historic town centre. The brand would bear the name of Josep's father, Recaredo Mata Figueres, born in Sadurní d'Anoia in 1878.

Josep Mata Capellades forged the identity of Recaredo, a winery based on knowledge, professionalism and effort. He led the way in defining a distinctive style, pioneering the production of long-aged brut nature wines and the use of oak barrels.

With the help of his sons, Josep and Antoni Mata Casanovas, the winery's founder launched ambitious projects, including the making of *Recaredo Reserva Particular*, intended to convey the subtle complexity that a long-aged sparkling wine can achieve without sacrificing freshness and the truest expression of time.

Josep and Antoni Mata laid a solid foundation for the brand and built Recaredo's reputation as a byword for rigor and quality. Driven by the determination to give full expression to the landscape of Alt Penedès, they also set a course toward specialization in truly terroir sparkling wines, with the vineyard as a crucial element.

In the 1990s **members of the third generation of the family** began to work in the cellars, setting in motion an enriching process in which the experience and know-how of the older generation was complemented by the younger team members' new ideas and drive to move forward and learn.

The 1999 vintage of **Turó d'en Mota**, which would see the light in the autumn of 2008, marks a new chapter in Recaredo's history. Turó d'en Mota is the first sparkling wine in the Penedès region made using a single variety of grapes (100% Xarel·lo) harvested from a single vineyard.

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RECAREDO FAMILY. 2017

It is also the longest-aged sparkling wine in the region, having spent over a hundred months in contact with the lees.

There can be no wine without life in the vineyards. There can be no wines that capture the essence of the landscape unless we care for and respect the land itself. This is the thinking that led Recaredo to start practising biodynamic agriculture in 2006 – to set life in motion. Without chemical fertilisers, without herbicides, without fungicides: using only elements of natural origin. At Recaredo we were the **first producers of the Penedès wine region** to be certificated in biodynamics by the international body Demeter in 2010.

In 2010, after working hard and pursuing a shared dream for many years, Recaredo becomes a true **récoltant-manipulant**, harvesting 100% of the grapes used for winemaking from its own vineyards. 2010 is also notable for being the year that Recaredo starts to specialize in producing only sparkling wines aged for at least a minimum of 30 months. From 1 August 2010 on, every bottle placed on the market by Recaredo will go on sale after a minimum of two and a half years

of careful ageing—the distinctive seal of a family-run winery.

In 2017, Recaredo takes a step forward in its conception of terroir sparkling wines by opting to make all its Corpinnat wines using **organic must for the second fermentation in the bottle**. The winery has progressively switched from organic refined cane sugar to must from its own vineyards or organic rectified concentrated must for this stage of the winemaking process.

In line with its commitment to excellence and respect for the territory, in 2018 Recaredo opens a new chapter in its history by joining **Corpinnat**, a European Union collective mark launched with the aim of distinguishing quality sparkling wines made in the heart of the Penedès region.

In 2020, Recaredo uses only **yeasts isolated from its own vineyards** for both the first and second fermentation of all its sparkling wines. This cutting-edge initiative strengthens the winery's commitment to the terroir factor in both the conception and making of wines that express the identity and essence of the Corpinnat territory.

