



2004

ENOTECA
RESERVA PARTICULAR
DE RECAREDO



“ The Recaredo family’s enotecas embody our passion for the craft of terroir and the slow working of time in our cellar. Initially intended for Recaredo family celebrations, the Recaredo wine collections succeed in preserving an absolutely distinctive identity, shaped by vocation, effort and patient passion. ”

JOSEP AND ANTONI MATA CASANOVAS
SECOND GENERATION OF THE RECAREDO FAMILY

Recaredo



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Ageing in bottle 15 years and 5 months (185 months)

Varieties 67 % Macabeu 33 % Xarel.lo

Brut Nature Natural, without added sugar

Alcohol content 12 % | Volume 75 cl

Limited 2020 edition 1.200 numbered bottles



Antoni and Josep Mata Casanovas



Josep Mata Capellades, 1962

STARTING POINT

Winter 1962. Our father, Josep Mata Capellades, in the Recaredo yard. It's the year of the first harvest of a new idea, another step - one of many taken since 1924 - in the process of defining Recaredo.

Working closely with us, he makes the first batch of 'Reserva Particular', a sparkling wine with a distinctive history and character: commitment to indigenous Xarel.lo and Macabeu varieties, fermentation in oak barrel and long ageing under the Brut Nature style.

As Recaredo nears its centenary, the third generation of the family picks up the baton and takes a step forward with the 'Enoteca de Reserva Particular' wine collections and a very clear goal: to convey the complexity of an extremely long-aged sparkling wine without sacrificing freshness or the most authentic expression of time and the Corpinnat territory.

2004 VINTAGE

'Enoteca 2004 de Reserva Particular' is a tribute to the purity of an eminently rainy vintage, in which a dry summer asserts the Mediterranean essence of our land. With patient as a virtue, the 2004 vintage unlocks the memories of indigenous varieties of Xarel.lo and Macabeu

and old vineyards watched by Montserrat Mountain, powerfully evoking a vibrant landscape that lays claim to a place in our memory.

Average temperature in 2004: 15.7 °C

Historical average temperature: 15.5 °C

Rainfall in 2004: 687 mm

Historical average rainfall: 534 mm

OUR COMMITMENT

Grown, vinified and aged in Recaredo

Hand-harvested from our own old vineyards

Indigenous varieties

Ageing with natural cork stopper

Riddling by hand on traditional racks

Artisanal disgorgement by hand without freezing the neck of the bottle

RECOMMENDATIONS

'Enoteca Reserva Particular de Recaredo' should be stored at about 15°C to maintain its characteristics and guarantee its proper evolution.

To appreciate all of its complexity, we recommend serving it at 10°C and opening the bottle a few minutes before serving.

Recaredo