

Recaredo

DES DE 1924

RESERVA PARTICULAR 2003 GRAN RESERVA BRUT NATURE

VINTAGE	2003
VARIETIES	36 % XAREL·LO 64 % MACABEU
AGEING IN BOTTLE	98 months



Mineral and complex, full of inner life,
with long-lasting flavour. Solid and defined.
An evocation of the Mediterranean
in its purest form.

In 1962, Josep Mata Capellades created the Reserva Particular de Recaredo Cava with the idea of being able to convey the delicateness and subtle complexity that a cava that has undergone a very long ageing can achieve. Faithful to this idea, it is a cava that represents the Mediterranean in its purest form, interprets the calcareous lands of the Alt Penedès and shows the character of our oldest vines.

The coupage is formed by 36 % Xarel·lo and 64 % Macabeu. Harvested completely by hand. The Xarel·lo must was fermented in small oak casks to imbue the final cava with more structure and elegance.

Only 8,046 bottles from the 2003 vintage have been produced, each one numbered.

Foaming and ageing in the bottle with natural cork stopper. It remains at least 8 years and 2 months in contact with its own lees until the final removal of the sediment, carried out manually without freezing the bottle neck.

It is a completely dry Brut Nature, with no added sugar.

We recommend tasting it at a temperature of 10°C approximately and opening the bottle a few minutes before serving to allow it to express itself fully.

We recommend conserving the bottles at 15°C, to assure a respect for its quality and evolution.