

TURÓ D'EN MOTA 2012

DE RECAREDO

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

Turó d'en Mota 2012 represents the elegance of simplicity: a unique vineyard, a single grape variety, one vintage and a production of only 1,561 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 150 months 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.

Turó d'en Mota 2012 is the living memory of a year defined by scarcity and expressiveness. An austere vintage, with one of the lowest yields in our history up to that point, yet full of character and essence.

The winter, dry and silent, gives way to the long-awaited spring rains, which inspire us to tend the vineyard with great care and return to horse-drawn ploughing to avoid soil compaction. The relentless summer softens with the rains of August, allowing for a slow, refined ripening.

We hand-harvest grapes of extraordinary balance and vibrant acidity — the origin of an elegant Corpinnat, born from both patience and precision.



CORPINNAT

2012 Vintage | 100% Xarel·lo | Certified organic and biodynamic viticulture
1,561 bottles | At least 12 and a half years of ageing on the lees

TURÓ D'EN MOTA 2012

DE RECAREDO

2012 VINTAGE

- Rainfall from Oct. 2011 to Sept. 2012: **456 mm**
- Historical average rainfall in Sant Sadurní d'Anoia: **519 mm**
- Temperature in the 2011 / 2012 season: **15.9 °C**
- Historical average temperature: **15.6 °C**
- Manual harvest: **August 21rd, 2012**
- Yield: **2,500 kg/ha · 13 hl /ha**
- **1,561 bottles**, all numbered.
- First fermentation in oak cask (300 l.).
- *Bâtonnage* of the lees for one month.
- First disgorging: **November 26th, 2025**
- Minimum ageing time on the lees: **150 months (12 and a half years)**
- The disgorging date and the ageing time in months are shown on all the bottles.
- Analysis data:
 - Alcohol Content: **11.5 % vol.**
 - Total Acidity: **5.8 g/l in tartaric acid**
 - Total Sulfites: **51 mg/l**
 - 150 mg/l is the maximum permitted by the EU for organic white wines

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

LOCATION AND GEOLOGY OF THE VINEYARD

- 0.97 hectares of north and northeast exposure.
- 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

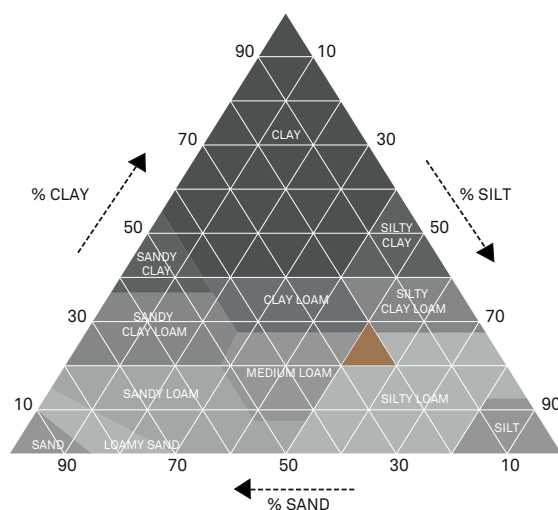
- 100 % Xarel·lo planted in 1940.
- Original goblet training, where a prop has been placed on each vine to be able to catch the vegetation.



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



CORPINNAT



WINEinMODERATION

ELEGIR | COMPARTIR | CUIDAR