

MESTRES **(D.O. Cava, Spain)**



THE WINERY

Mestres' first documents as wine négociant are dated all the way back to 1312 and still have documents dated in 1567. In 1607, we found documents as vine growers and owners showing the vineyard, Heretat Mas Coquet. In the 1600's, they started building the actual winery in Sant Sadurni d'Anoia, Penedes, Spain, which was finished in 1861. They are still owned by the 30th generation of the family: Mestres.

Mestres family was the first producer to register the word CAVA, in 1959 by Joseph Mestres. This was to inform the consumer that this was a sparkling wine, aged in a cellar, using the words "wines made in cellar" (vins de cava). They were also the first ones to produce a cava "non-dosage" in 1945, Visol (translating to: only wine).

Mestres only uses the traditional grapes of their terroir: Xarel-lo, Parellada, and Macabeu. All of them are hand harvested on their own 74 acres of vineyards, situated at 690 feet above sea level, some of the oldest vineyards in the area.

To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

Today, they still use traditional methods taught by their ancestors, including long aging in caves, the youngest of their wines, aged 20 months. All of the wines in their cellar are Reserva or Gran Reserva.

Mestres wines are aged under natural cork and riddling is all done by hand. During the wines long aging, the cork allows for a slight oxidation into the wines giving them a rounder mouth feel and depth on the palate. The bottles are slowly turned on the riddling rack until the next is facing down and the yeast settles in the neck of the bottle. The yeasts are then "dégorgéd" after the designated aging period for the wine. Dégorging is done by hand for all bottles, to ensure the highest quality.

Nothing has changed at Mestres since they produced their first bottle of Cava, and you can taste the respect for their terroir and authenticity in their wines.

MESTRES CUPAGE SPARKLING ROSÉ, RESERVA ESPECIAL



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 50% Trepat, 30% Monastrell, and 20% Pinot Noir.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Maceration on the skins from 5 to 10 hours. Fermentation takes place in small stainless-steel tanks at low temperatures, secondary fermentation done in bottle with natural cork.
- **Aging:** Aged for 2.5 years in the traditional bottle on its lees. All aging is done under real cork. Hand riddled and hand disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 6 g/l.
- **Nose:** Red fruits, raspberry, dried cherries, herbal floral notes, and spices.
- **Taste:** The palate is structured, complex with good balanced acidity. Fine and elegant bubbles.
- **Color:** Bright raspberry color.
- **Gastronomy:** Great as an aperitif, cured meats and cheese, seafood and game birds.

CRITICS & REVIEWS:

Vinous Media, Apr '19 - 91 points - "Aromas of orange pith, fresh red berries and candied rose, with a hint of toasty lees in the background. Offers nicely concentrated raspberry, bitter cherry and citrus zest flavors. A back-end kick of white pepper adds spicy bite. Brisk and focused on the smoke, mineral-accented finish."

A View from The Cellar, May-June '18 - 90 points - "...bouquet of cherries, blood orange, rye toast, salty soil tones, cloves, and gentle smokiness in the upper register. On the palate the wine is crisp, full-bodied... with a fine core, elegant mousse and good acids adding lift and bounce on the long and complex finish..."