

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 "dégorgé" 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 COUPAGE BLUE FIN, RESERVA BRUT 2012

This Coupage made by 2 of the best Sommeliers in Spain with Mestres. It was made exclusively to be the best pairing for Tuna.



- **Grapes:** 35% Macabeu, 40% Xarel-lo, and 25% Parellada. Coming from their 50-year-old vineyards.
- **Aging:** The wine is fermented and aged in chestnut barriques in lees for 5 months. The second fermentation in bottle is completed under natural cork, in horizontal position in “rima” with over 50 months of aging in the **traditional** bottle on its lees in CAVA MESTRES. The bottles are then moved from the “rima” resting position to favour the yeast autolysis process greatly improving structure and complexity. Finally, after manual disgorging, we place the second cork. MESTRES always states the disgorging date on the label.
- Residual sugar less than 5 g/l
- **Taste:** This cava is clean and bright with a very well-integrated small bubble. With high intensity it reveals the freshness of white fruit hints of aniseed, with undertones of barrique aging which lends creaminess and depth on the nose, it leaves a long aftertaste and freshness.
- **Color:** Pale yellow with straw-colored reflections.

CRITICS & REVIEWS:

eRobertParker.com, The Wine Advocate, Feb '14 - 92 points - “...a blend Xarel-lo, Macabeo and Parellada aged for 50 months in bottle, which gave the wine some smoky, toasty aromas complemented with subtle notes of aniseed, baked apples and a creamy texture provided by the abundant, small bubbles. The acidity is well-balanced and gives it freshness, while the finish is long....”