

MESTRES (D.O. Cava, Spain)



THE WINERY

Mestres' first documents as wine négociant are dated from 1312. We still have documents dated 1567 from Mestres. In 1607, we find 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, aiming to inform the consumer that this was a sparkling wine, aged in a cellar, using the words "wines made in cellar" (vins de cava). First ones to produce a cava "non-dosage" in 1945, Visol (translates to: only wine).

They have always used the traditional grapes of their terroir: Xarel.lo, Parellada, and Macabeu, all of them, 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.

Wines are left to be full and rich and aged completely - the wines undergo a natural stabilization process during their long aging, so the crystals, which form, can then be "degorgéd" along with the yeasts. This is why 100% of their production is aged using cork, and riddling, and degorging 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.

THE WINE

MESTRES 1312, Reserva Brut



- **Grapes:** 30% Macabeu, 30% Xarel.lo, and 40% Parellada.
- **Aging:** The wine is obtained at a controlled temperature of 57-59° Fahrenheit. The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in rima with over 20 months of aging in the traditional bottle on its lees. Finally, after disgorging (the manual process of yeast removal), the second cork is placed into the bottle. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 6 g/l
- **Taste:** Delicate and finessed, distinguished notes of white fruits, flowers, and herb finished cuttings. On the palate it is fresh, revealing a great balance of sweetness, and acidity. Fine and elegant bubbles.
- **Color:** Pale yellow color with green highlights.

CRITICS & REVIEWS:

-Washington Wine Blog, Nov '18 gave **92 points** to **Mestres NV 1312**. "...inviting bouquet with aromas of biscuit, grapefruit blossom and kumquat with a touch of green apple and smoke adding further complexity. The palate shows a beautiful salinity, backed by flavors of gravenstine apple, brioche, and kumquat which all mingle in the glass. Showing nice aging potential ..."

-International Wine Report, April '17 gave **90 points** to **Mestres NV 1312**. "...opens with a lovely bouquet of green apple, green papaya, white flowers, and kumquat, with orange rind accents. The mousse glides on the mid-palate and yields ripe flavors of Pazzaz apple, mulberry, brioche, lemon zest, and Gravenstein apple. This is an exceedingly good value out of Penedes."

MESTRES COQUET 2013, Gran Reserva Brut Nature



- **Grapes:** 30% Macabeu, 40% Xarel.lo, and 30% Parellada.
- **Aging:** A Brut Nature, Gran Reserva with extended aging, a minimum of 40 months. Obtained at a controlled temperature of 57-59° Fahrenheit. The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in rima with over 40 months of aging in the traditional bottle on its lees. For longer aged cavas, the bottles are moved from the rima resting position to favor the yeast autolysis process, greatly improving structure, and complexity. Finally, after disgorging, we place the second cork. Mestres always states the disgorging date on the label. No dosage is added to the wine.
- **Residual sugar:** Less than 1.5 g/l
- **Taste:** Great elegance and aromatic richness, a wealth of aromas, floral touches, fresh cut grass, apples, pears and peaches, as well as citric and balsamic scents. The palate is well structured and spicy with a hint of tannin, leaving it quite dry, but rich, and lively. Fine bubbles and a long after taste.
- **Color:** Pale straw yellow with green highlights.

CRITICS & REVIEWS:

-Washington Wine Blog, Nov '18 gave **92 points** to **2013 Mestres Coquet Gran Reserva Brut Nature**. "...rich light orange tone followed by a bright bouquet of white peach, green apple, brioche, and orange zest. I love the intensity of the wine and the silky mouthfeel. Kumquat flavor is quite prominent, with Japanese apple, marzipan, and challah bread elements all providing appeal... good salinity and bright juncture..."

-A View From The Cellar, May-June '18 gave **91 points** to **2013 Mestres Coquet Gran Reserva Brut Nature**. "The wine delivers a superb aromatic constellation of bread fruit, salty soil tones, lemongrass, menthol, and a gently smoky topnote. On the palate the wine is beautifully balanced, complex and full-bodied, with bright acids, elegant mousse, superb focus, and grip on the long, classy, and bone dry finish..."

MESTRES CUPAGE ROSÉ, Reserva Especial



- **Grapes:** 50% Trepát, 30% Monastrell, and 20% Pinot Noir.
- **Aging:** The wine is obtained at a controlled temperature of 57-59° Fahrenheit. The second fermentation in bottle is completed under natural cork, in horizontal position in rima with over 30 months of aging in the traditional bottle on its lees in Cava Mestres. Then the bottles are moved from the rima resting position to favor 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 6 g/l
- **Taste:** Red fruits, floral notes, and spices. The palate is structured, red fruit aromas reveal floral notes, and spicy undertones. Complex with good balanced acidity. Fine and elegant bubbles.
- **Color:** Bright raspberry color.

CRITICS & REVIEWS:

-A View From The Cellar, May-June '18 gave 90 points to 2013 Mestres Cupage Rosé Reserva. "... delivers fine aromatic complexity in its nicely evolved 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..."

-International Wine Report, April '17 gave 90 points to 2013 Mestres Cupage Rosé Reserva. "This opens with an aromatic profile of guava, red cherry starburst, orange rind, and hints of sourdough bread. The palate is bright and smooth yielding flavors reminiscent of guava, red cherry, red raspberry, strawberry, and Red Delicious apple. The silky mouthfeel is lovely, and the level of dosage employed, plays well with the varietals."

MESTRES VISOL 2011, Gran Reserva Brut Nature



- **Grapes:** 35% Macabeu, 40% Xarel.lo, and 25% Parellada, bush vines over 50 years old, manual harvest.
- **Aging:** The wine is fermented and aged in chestnut barrels in lees for 6 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. Then bottles are moved from the rima resting position to favor the yeast autolysis process, greatly improving structure and complexity. Finally, after manual disgorging, the wine is re-corked. Mestres always states the disgorging date on the label. The first cava, in 1945, to have "no dosage."
- **Residual sugar:** Less than 1 g/l
- **Taste:** Integrated fine bubbles. The palate is structured, fresh, long and persistent. In the aftertaste found notes of brioche, toasty notes, balsamic, confit aromas... very elegant.
- **Color:** Attractive pale golden yellow with green highlights.

CRITICS & REVIEWS:

-Washington Wine Blog, Nov '18 gave 92 points to 2011 Mestres Visol Gran Reserva Brut Nature. "This impressive Cava wine was aged for six months in barrels prior to bottling and was disgorged in February 2018. Green apple, green papaya and nutmeg mark the nose. The palate shows good freshness and verve with kumquat, green papaya, and Granny Smith apple flavors. This shows a wonderful mouthfeel and texture with a great salinity. Bright and intense, this great wine will cellar well over the next decade. Drink 2018-2028."

-A View From The Cellar, May-June '18 gave 93 points to 2011 Mestres Visol

MESTRES CLOS NOSTRE SENYOR 2008, Gran Reserva Brut Nature Premium



- **Grapes:** Single vineyard, Clos Nostre Senyor, with vines over 50 years old, 20% Macabeu, 60% Xarel.lo, and 20% Parellada.
- **Aging:** The wine is fermented and aged in chestnut bariques in lees for 10 months. The second fermentation in bottle is completed in contact with natural cork, in horizontal position in rima with 90 months of aging in the traditional bottle on its lees in Cava Mestres. Then bottles are moved from the rima resting position to favor the yeast autolysis process, greatly improving structure, and complexity. Finally, after manual disgorging, we place a second cork. Mestres always states the disgorging date on the label.
- Residual sugar less than 1 g/l
- **Taste:** This cava is dry, but creamy, preserve points a lot of brightness (acidity), food pairing wine. Very fine and elegantly carbonic. Aroma intense, with a point liquor, smoked, and slightly saline. We find remembrances of aromatic plants, toffee, quince jam, and cinnamon.
- **Color:** New gold.

CRITICS & REVIEWS:

-**Washington Wine Blog, Nov '18** gave **93 points** to **2008 Mestres Clos Nostre Senyor**. "Sourced from vineyards older than 45 years of age, this was aged for ten months in barrel and then was disgorged in July 2018. The wine starts off with rich aromas of biscuit, Japanese pear, and lemon zest. The palate shows a wonderful tension and mouthfeel. Cantaloupe, Challah bread, and bright pear flavors all develop in the glass. The earthy tones with the fruit are highly compelling. This is showing marvelously, finishing with a strong salinity. Drink 2018-2028."

-**A View From The Cellar, May-June '18** gave **94 points** to **2006 Mestres Clos Nostre Senyor**. "... a single vineyard, old vine bottling from this superb Cava producer... The vines are in excess of fifty years of age. The vins clairs for this cuvée are fermented in ancient chestnut barrels and aged ten months prior to bottling for their secondary fermentation, with sur latte aging taking place under cork for a minimum of seven and a half years prior to disgorgement...The bouquet is deep, complex, and beautifully refined, offering up scents of dried peach, orange peel, a touch of hazelnut, beautifully complex soil tones, a touch of leesiness, ocean breeze, plenty of smokiness, and a topnote of lemongrass. On the palate the wine is crisp, complex, full-bodied, and beautifully evolved, with a fine core, very refined mousse, still lovely acids, and a long, soil-driven, and perfectly balanced finish. This has developed beautifully secondary layers of complexity on both the nose and palate, a lovely roundness in the mid-palate, and is drinking at its apogee today, but still with plenty of life in it. Outstanding, fully mature Cava of pedigree, and distinction!"