

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 1312, RESERVA BRUT, NV



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 30% Macabeu, 30% Xarel-lo, and 40% Parellada.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Fermentation takes place in small stainless-steel tanks at low temperatures, secondary fermentation done in bottle with natural cork.
- **Aging:** 20 months of aging in the traditional bottle on its lees under natural cork. Always hand riddled and hand disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 6 g/l.
- **Nose:** Green apples, orange zest, notes of white fruits, flowers, herb cuttings, and brioche toast.
- **Taste:** On the palate it is fresh, revealing a great balance of sweetness, and acidity. Fine and elegant bubbles.
- **Color:** Pale yellow with green highlights.
- **Gastronomy:** Great as an aperitif, cured meats, cheese, and oysters.

The Mestres family was first documented in Sant Sadurní d'Anoia in **1312** as merchants of wines. Mestres has been involved in sparkling wine for 30 generations.

CRITICS & REVIEWS:

Vinous Media, Apr '19 - 91 points - "Brilliant straw. Mineral-accented citrus fruits and white flowers in the incisive nose, along with a gingery element that builds as the wine opens up. Taut and nervy in the mouth...Shows firm cut on the finish, which hangs on with very good tenacity."

International Wine Report, April '17 - 90 points - "...opens with a lovely bouquet of green apple, green papaya, white flowers, and kumquat, with orange rind accents. Ripe flavors of apple, mulberry, brioche, lemon zest, and Gravenstein apple. This is an exceedingly good value out of Penedes."

MESTRES COQUET, GRAN RESERVA BRUT NATURE, 2013/14



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 30% Macabeu, 40% Xarel-lo, and 30% Parellada.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Fermentation takes place in small stainless-steel tanks at low temperatures, secondary fermentation done in bottle with natural cork.
- **Aging:** Over 3.5 years of aging in the traditional bottle on its lees. Hand riddled and hand disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 1.5 g/l.
- **Nose:** 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.
- **Taste:** 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.
- **Gastronomy:** Oysters, caviar, cured meats, cheese, and seafood dishes.

Coquet is the name of the first vineyard Mestres bought in 1607, the vineyard was called Heretat Mas Coquet.

CRITICS & REVIEWS:

The Wine Advocate, Aug. 2019- 92 points - "There is a lot more nuance here, more complexity and subtler aromas. This is very integrated and has a polished palate that is sleek and dry, long and tasty."

Vinous Media, Apr. 2019 - 91 points - "Pale straw color. High-pitched citrus/orchard fruits, jasmine and dusty minerals on the incisive nose. Clean and nervy on the palate, offering fresh tangerine ...finish that leaves notes of Meyer lemon and spicy candied ginger behind."

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..."

MESTRES VISOL, GRAN RESERVA BRUT NATURE, 2012



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 35% Macabeu, 40% Xarel-lo, and 25% Parellada, bush vines over 50 years old, all hand harvested.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Fermentation done in 225L chestnut barriques. Wine is left in barrel on the lees for 6 months. Second fermentation in bottle with natural cork.
- **Aging:** Over 5 years of bottle aging on its lees. Hand riddled and manual disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 3 g/l.
- **Nose:** Citrus, dried apple, pear skins, nutty, and dried white flowers.
- **Taste:** Integrated fine bubbles. The palate is structured, fresh, long and persistent. In the aftertaste, notes of brioche, toasty notes, balsamic, confit aromas, very elegant.
- **Color:** Attractive pale golden yellow with green highlights.
- **Gastronomy:** Caviar, cured meats, delicate fish like turbot, cheese.

Visol, translates to “only wine”. The first vintage of Visol was made in 1954 and is also the first cava with zero dosage (no sugar added, only the wine).

CRITICS & REVIEWS:

The Wine Advocate, Aug. 2019- 91 points - “Versatile sparkling wine very apt for the table, with its dry palate and an almost salty finish. The palate is very compact and integrated, with fine bubbles and balanced acidity, very easy to drink.”

Vinous Media, Apr '19 - 92 points - “Light, bright straw-yellow. Intensely perfumed, mineral accented aromas of dried pear, orange pith. Broad and chewy on the palate, offering impressively concentrated yet lithe orchard/citrus fruit, candied ginger and toasted grain flavors that tighten up the back half. ...”

MESTRES CLOS NOSTRE SENYOR, GRAN RESERVA BRUT NATURE, 2008



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 20% Macabeu, 60% Xarel-lo, and 20% Parellada.
- **Vineyard:** Single vineyard, Clos Nostre Senyor, 100% estate owned, vines over 50 years old, all hand harvested.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Fermentation done in 225L chestnut barriques. Wine is left in barrel on the lees for 10 months. Second fermentation in bottle with natural cork.
- **Aging:** Aged for 7 years in bottle on its lees. Hand riddled and hand disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** less than 3 g/l.
- **Nose:** Intense, with a point liquor, smoked, and slightly saline. We find remembrances of aromatic plants, toffee, quince jam, and cinnamon.
- **Taste:** This cava is dry, but creamy, preserves points. A lot of brightness (acidity), food pairing wine. Very fine and elegantly carbonic.
- **Color:** New gold.
- **Gastronomy:** Perfect as an aperitif, with oysters or shellfish. Wine will stand up to heavier butter sauces and grilled white meats.

Clos Nostre Senyor is a single vineyard, average age of vines are over 60 years old.

CRITICS & REVIEWS:

The Wine Advocate, Aug '19- 94 points - "...Pale bright color, paler than some younger wines even, and subtle and reticent nose. The palate is quite sharp, with even some austerity, dry and serious. This is a very impressive Cava. It is still young and has potential for another decade (or more)."

Vinous Media, Apr '19 - 93 points - "Mineral-accented aromas of pear nectar, white peach, lemon curd, toast, chamomile, fennel and smoky lees. Deeply concentrated, orchard/pit fruit and toasted nut flavors. Finished extremely long, with minerality and a touch of bitter peach pit."