

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 MAS VIA, GRAN RESERVA BRUT 2000



- **Grapes:** 15% Macabeu, 75% Xarel·lo, and 10% Parellada.
- **Aging:** Wine is fermented and aged in chestnut barrels in lees for 12 months. The second fermentation in bottle with the first 100% natural cork, in horizontal position in “rima” for over 130 months. Bottles are moved from the resting position to favour the yeast autolysis process greatly improving structure and complexity. Manual “Degorgé” bottle by bottle... MESTRES always states the degorging date on the label. Residual sugar 7 g/l.
- **Taste:** Elegant and well integrated bubbles revealing long aged fruit notes. It is intense in aroma, rich in nuances acquired during its excellent evolution: fine mustard, dried fruits, fruit confit, honey and fine pastry. On the palate it shows potency, balance, creaminess, fine spice and glycerin, surprising with great freshness, the essence of a long aged cava.
- **Color:** Golden yellow in color.

CRITICS & REVIEWS:

The Wine Advocate, August '19 - 96 points - “I tasted an exceptional magnum of the 2000 Mas Via Magnum that has an impressive nose of curry, fennel and Mediterranean herbs that jump out of the glass. This was fermented and kept in chestnut barrel for one year and then aged in bottle for 225 months – that’s over 18 years!! It has some six grams of unfermented sugar and is sold as a brut. I had tasted this wine after 120 and 210 months in bottle, and this is far more complex and nuanced. It surely is among the best Cavas; it has a great freshness, tension and absence of oxidative notes, with a finish that is pure curry, spicy, long and super tasty.

The Wine Advocate, August '19 - 94 points - “The 2004 Mas Via Gran Reserva has a similar color and aromatic palette as the 2004 Clos Damiana tasted next to it, but this one is a brut adjusted to some five grams of sugar, which actually feels very integrated and in a way makes for a longer aftertaste. This matured in bottle, where it was kept for 160 months (over 13 years!) The palate has great harmony and elegance, with balance and integrated gas. It is complex, balanced and long.”