

## 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 30<sup>th</sup> 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 CLOS DAMIANA, GRAN RESERVA FAMILIAR 2004



- **Grapes:** 20% Macabeu, 65% Xarel·lo, and 15% Parellada.
- **Aging:** Aged in chestnut barrel for 12 months. The second fermentation in bottle is completed in contact with the first 100% natural cork, with over 100 months of aging in the bottle. Manual “Degorgé” bottle by bottle. MESTRES always states the degorging date on the label.
- **Taste:** Extremely fine and subtle bubbles. Deep and elegant aromatics with fruit notes typical of long aging in the bottle (vanilla and fine mustard), and the barriques (fruit confit, honey, pastry and liquor aromas). On the palate it is dry, lively and complex. Aromatic plants and subtle smokey toast notes, cinnamon and fine pastry together with yeast from the autolysis process. It's balance, liveliness and complexity makes it the perfect cava for pairing with a huge diversity of dishes. The best gastronomical cava.
- **Color:** Bright golden color.

### CRITICS & REVIEWS:

**The Wine Advocate, August '19 - 94 points** - “It has a bright golden color and a complex nose with some developed aromas, nuanced and elegant yellow fruit, pollen and bread dough with a hint of beeswax and honey. The palate is sleek and complex, with very small bubbles, complex flavors and a dry, long and tasty finish. This is an exceptional Cava aged for a long time and with a very positive evolution in bottle.

**Washington Wine Blog, Nov '18 - 94 points** - “There is a wonderful mustiness on the nose with strong wild mushroom, biscuit, and lemon rind aromatics. The palate is exceedingly rich and viscous showing a beautiful texture and taking on an oily texture. Green apple, honeydew melon, kiwi, and lemon zest flavors all beautifully combine. This has considerable verve considering the age of this vintage Cava. While remarkably good right now, this will cellar well over the next decade.