

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:

-**Vinous Media "Mediterranean Spain: Diversity and Consistency, by Josh Raynolds, Apr '19 gave 91 points to Mestres 1312** "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 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:

-**Vinous Media "Mediterranean Spain: Diversity and Consistency, by Josh Raynolds, Apr '19 gave 91 points to 2015 Mestres Coquet Gran Reserva Brut Nature.** "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."

-**Vinous Media "Mediterranean Spain: Diversity and Consistency, by Josh Raynolds, Apr '19 gave 91 points to 2013 Mestres Coquet Gran Reserve Brut Nature.** "Light, vivid straw. Yellow apple, nectarine, orange zest and buttered toast aromas are energized by dusty mineral and floral notes...citrus fruit flavors that tighten up steadily on the back half. Hints of honey suckle and ginger emerge on a long, smoky finish that shows very good clarity and repeating florality."

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

MESTRES CUPAGE ROSE, Reserva Especial



- **Grapes:** 50% Trepat, 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:

-**Vinous Media "Mediterranean Spain: Diversity and Consistency, by Josh Reynolds, Apr '19 gave 91 points to 2015 Mestres Cupage Rosé Reserva.**

"Limpid orange-pink. Pungent 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, which lingers with strong tenacity."

-**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..."

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:

-**Vinous Media "Mediterranean Spain: Diversity and Consistency, by Josh Reynolds, Apr '19 gave 92 points to 2011 Mestres Visol Gran Reserva Brut Nature.** "Light, bright straw-yellow. Intensely perfumed, mineral accented aromas of dried pear, orange pith, smokey lees and pungent flowers show excellent clarity and spicy lift. 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. ..."

-**A View From The Cellar, May-June '18 gave 93 points to 2011 Mestres Visol Gran Reserva Brut Nature.** "...offers up a superb bouquet of desiccated pear, lemon, salty minerality, a bit of sourdough bread, lovely smokiness, and a topnote of dried flowers. On the palate the wine is pure, full-bodied, focused and beautifully soil-driven, with a fine core, elegant mousse, superbly integrated acids and a long, poised and complex finish. This is about as refined and complex as Cava ever gets!"

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 barriques 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:

-**Wine Spectator Magazine, June 19'** gave **90 points** to **2008 Mestres Clos Nostre Senyor**. "Honeysuckle and spice accents play off the nectarine. Oyster shell and apple peel flavors in this elegant Cava, with a finely detailed, chalky bead. Fresh and focused through to the lingering finish. Xarel-lo, Macabeo and Parellada. Drink now through 2022. 291 cases made, 20 cases imported.

-**Vinous Media "Mediterranean Spain: Diversity and Consistency, by Josh Raynolds, Apr '19** gave **93 points** to **2006 Mestres Clos Nostre Senyor**. "Vivid yellow. Mineral-accented aromas of pear nectar, white peach, lemon curd, buttered toast and chamomile pick up hints of fennel and smoky lees with air. Deeply concentrated and seamless in texture, offering palate-staining orchard/pit fruit and toasted nut flavors that are sharpened by a dusty mineral nuance. Finished sappy, smooth and extremely long, with resonating minerality and a touch of bitter peach pit." (aged on its lees for 90 months)

-**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 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..."