

MESTRES 1312 ROSÉ, RESERVA, 2020/21



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

CRITICS & REVIEWS:

Dr. Owen Bargreen, Feb '23 gave 92 points, Mestres 1312 Rosé 2020 – “A gorgeous blend of mostly Trepat (50%) with the remainder Monastrell and Pinot Noir, the ‘1311 Rose’ was disgorged in May 2022. This outstanding wine was aged for 2.5 years on the lees and was given 6G/L dosage. Dusty soil aromas combine with shades of crushed seashell, orange rind and suggestions of ripe red raspberry all fill the nose. The palate is very fresh and fragrant with a soft mousse. Layers of wild mushroom are woven together with juicy red fruits, with shades of menthol and salty soils on the palate. Complex and delicious now, this will easily cellar for another eight years.”