

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 Macabeo. 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.

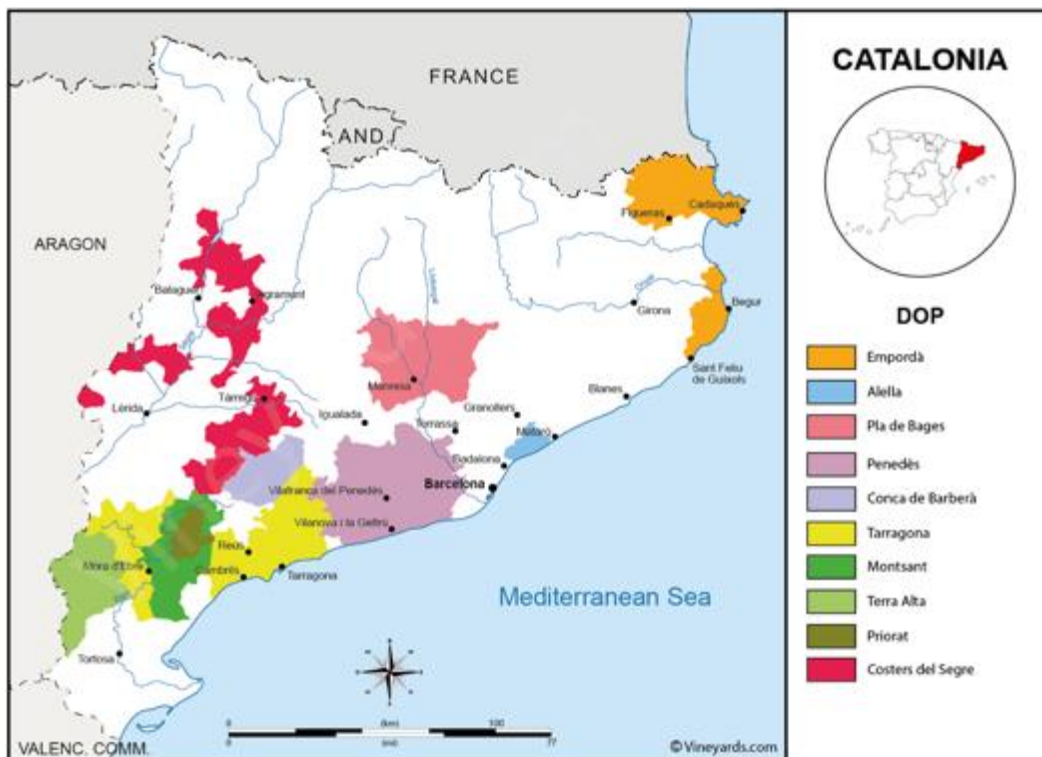
To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

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.

Map of the Catalonia D.O's. Penedes is just east of Barcelona



Penedes Sub Zones

(Mestres is located in the Alt Penedes near the town of Sant Sadurn d'Anoia)



MESTRES 1312, RESERVA BRUT, 2018



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 35% Macabeo, 30% Xarel-lo and 35% 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:

Washington Wine Blog, Feb '20 - 91 points "...the silky mousse impresses with a soft texture and wonderfully round mouthfeel. Bright lemon zest combines with green apple, Challah bread and ripe nectarine flavors, with lighter cantaloupe, mulberry and wet stone undertones. The sense of terroir here is very good. Inviting in its youth, the '1312 Reserva' will provide drinking enjoyment for another decade."

International Wine Report, Apr '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."