

MESTRES 1312, RESERVA BRUT, 2019/20



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:

Dr. Owen Bargreen, Sept '22 gave 91 points, Mestres 1312, Reserva Brut 2019. "A gorgeous blend of 30% Macabeu, 30% Xarel.lo and 40% Parellada, the '1312 Reserva' offers salted Macadamia nut, white peach and green apple tones that all take shape in the glass. The silky and refined mousse really impresses, as this shows a great combination of weight, tension and length."

The Wine Panel, June '22 gave 91 points, Mestres 1312, Reserva Brut 2019. "A Classic expression of a well-made Cava, with a zesty freshness and super clean character. Produced from the Mestres family, the first producer to register the word CAVA in 1959, their family has been in the wine business dating back to 1312. They began building the winery back in the 1600's and finally finished it 200 years later in 1861. To this day all their wines are still aged at least 20 months while being riddled by hand. This blend of 35% Macabeu, 30% Xarel-lo, and 35% Parellada delivers the balance and brightness you'd want out of a classy Cava, with just a hint of mineral and yeast notes for a touch of complexity. A well-made wine that over-delivers for the price."