

## 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 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.

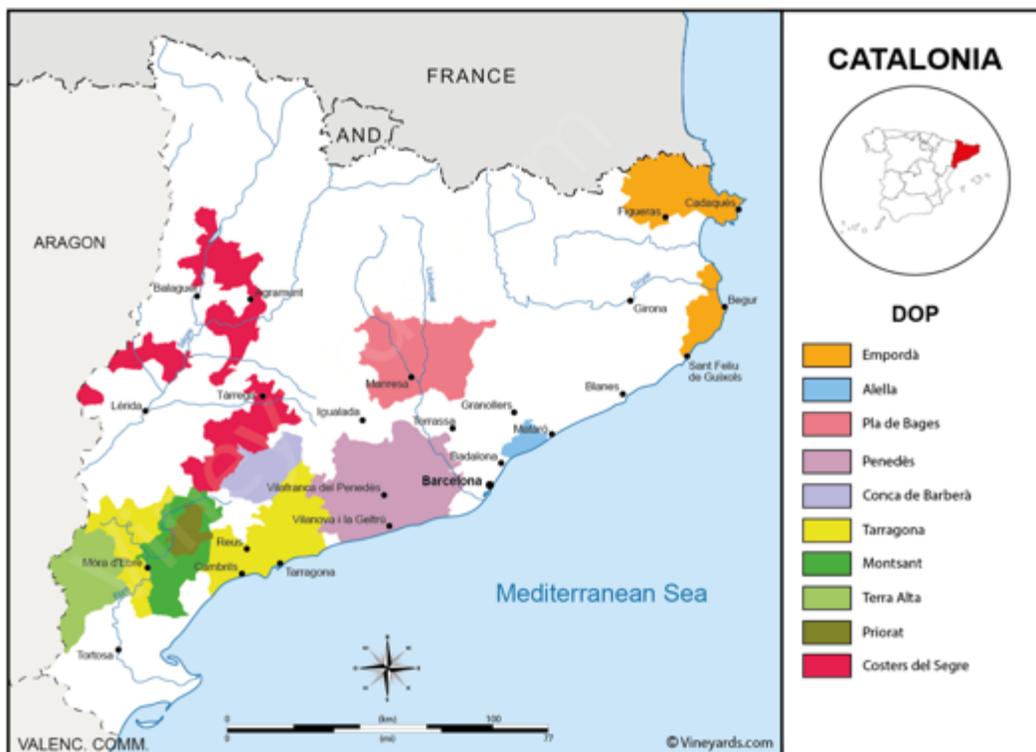
To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

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.

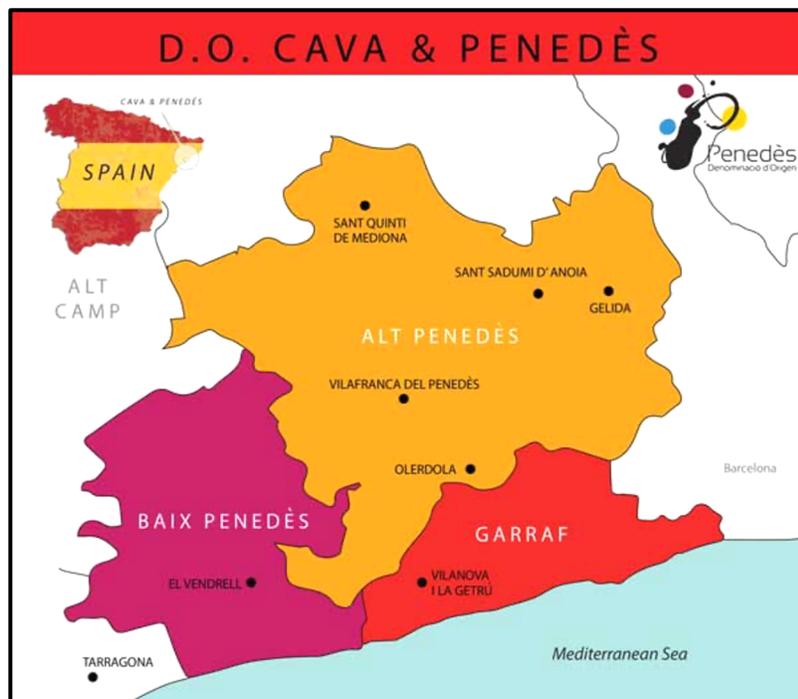
Nothing has changed at Mestres since they produced their first bottle of Cava, and you can taste the respect for their terroir and authenticity in their wines.

## 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 COQUET, GRAN RESERVA BRUT NATURE, 2017

- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 30% Macabeo, 40% Xarel-lo and 30% 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:** Over 3.5 years of aging in the traditional bottle on its lees. Hand riddled and hand disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 1.5 g/l.
- **Nose:** 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.
- **Taste:** 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.
- **Gastronomy:** Oysters, caviar, cured meats, cheese, and seafood dishes.



Coquet is the name of the first vineyard Mestres bought in 1607, the vineyard was called Heretat Mas Coquet.

### CRITICS & REVIEWS:

**Wine Advocate, Sept '22 gave 91+ points, Mestres Coquet, Gran Reserva Brut Nature, 2017.** “The 2017 Coquet Gran Reserva Brut Nature was released with no less than 48 months in bottle with lees, but all bottles have the disgorgement date on the back label and the last bottles can have up to 54 months. 2017 was a dry vintage (the last of three: 2015, 2016, 2017), and the wine reflects it, within their levels of freshness, with 12% alcohol, a pH of 3.1 and 5.65 grams of acidity. They look for a house style, a structure and small bubbles, and this entry-level bottling is more complex and older than the great majority of Cava wines. This is their only wine that does not spend time in barrel, but the wine in bottle is aged under cork, which makes a difference when you are talking about long aging in bottle; it might not be worth it for a short *élevage*, but it does for a long one. The disgorgement of the bottles is all by hand and without freezing the lees. This is a superb entry-level wine that is also released in magnum (the current vintage for the magnums is 2016). It's clean and intense, with very small bubbles, pungent flavors, dry, serious and elegant. 50,354 bottles produced. The bottle I tasted was disgorged in April 2022.”

**Dr. Owen Bargreen, Sept '22 gave 93 points, Mestres Coquet, Gran Reserva Brut Nature, 2017.** “The 2017 Cava Mestres ‘Coquet Gran Reserva’ Cava is a compelling blend of 30% Macabeu, 30% Xarel.lo and 40% Parellada which is named after the first vineyard Mestres bought in 1607. Aged on the lees for 3.5 years before disgorgement in October 2021, this offers nutty tones on the nose with peat moss and Gravenstein apple accents. The palate is very fresh with gobs of mouth-watering acidity. Delicious to consume now, this is beautifully-textured, refined Cava that is beautiful to consume now and over the next fifteen years.”