

HERETAT MESTRES

DO CAVA



Mestres, with historical documents dating back to 1312, has a long legacy as wine négociants. They transitioned to vine growing in 1607, owning the Heretat Mas Coquet vineyard. By the 1600s, they began constructing their winery in Sant Sadurní d'Anoia, Penedès, Spain, completed in 1861. Today, the 31st generation of the Mestres family still owns the estate. Notably, in 1945, they pioneered the first non-dosage cava, Visol, meaning “only wine”, and in 1959, Josep Mestres registered the word “Vins de Cava” to denote sparkling wine aged in a cellar. Mestres exclusively uses traditional grape varieties (Xarel·lo, Parellada, and Macabeo).

These grapes are hand-harvested from their 74 acres of vineyards situated at 690 feet above sea level, some of the oldest in the area. To protect their heritage, they avoid using insecticides and herbicides, and carefully prune to enhance grape ripeness and intensity. Upholding ancestral methods, they emphasize long aging in caves, with the youngest wines aged for 42 months. Second fermentation for all their wines uses natural cork. Riddling and disgorging are done by hand.

During the wines long aging, the cork allows for slight oxidation of the wines giving them a rounder mouth feel and depth on the palate.

Mestres Coquet, Gran Reserva Brut Nature 2021



HISTORY:

Mestres traces its winemaking heritage back to 1312. In 1607, they bought their first vineyard: Coquet. The 31st family generation still runs the winery.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Penedes, Cava D.O.

Alcohol: 12%.

Average Wholesale Price: \$21.72 / bottle

Variety: 30% Macabeo, 40% Xarel-lo, 30% Parellada, bush vines over 50 years old, hand-harvested, on their 74 acres of vineyards at 690 feet elevation without using insecticides or herbicides.

Careful pruning enhances grape ripeness and intensity.

Aging: Fermentation takes place in small stainless-steel tanks at low temperatures. The second fermentation is done in the bottle with natural cork, with over 3.5 years of aging on its lees. The wine is hand-riddled and manually disgorged, with the disgorging date always stated on the label.

Tasting Notes:

On the nose, it offers great elegance and aromatic richness, with a wealth of aromas including floral touches, fresh cut grass, apples, pears, peaches, and citric and balsamic scents. The palate is well-structured and spicy, with a hint of tannin, leaving it quite dry but rich and lively. It features fine bubbles and a long aftertaste. The color is pale straw yellow with green highlights.

Wine Advocate awarded Mestres Coquet,

Gran Reserva Brut Nature a 91+ score, noting its complexity, elegance, and small bubbles after at least 48 months on lees. Despite being an entry-level Cava, it impresses with its intensity, dryness, and meticulous hand disgorgement.