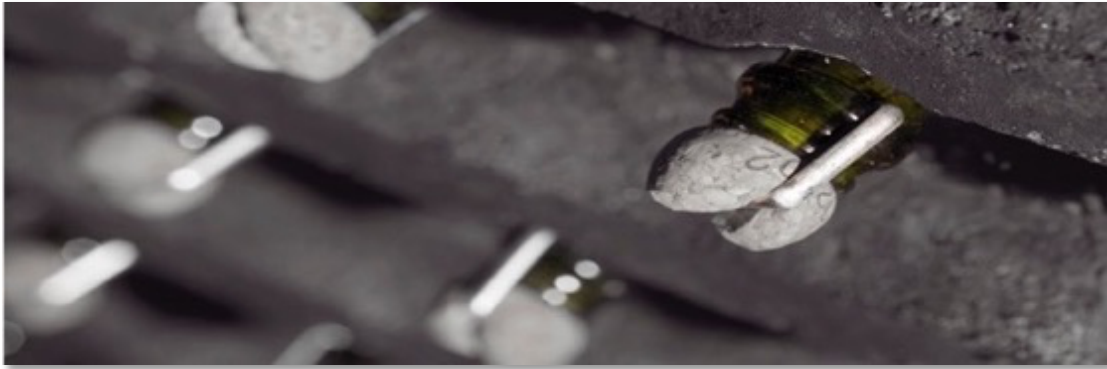


MESTRES **(D.O. Cava, Spain)**



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.

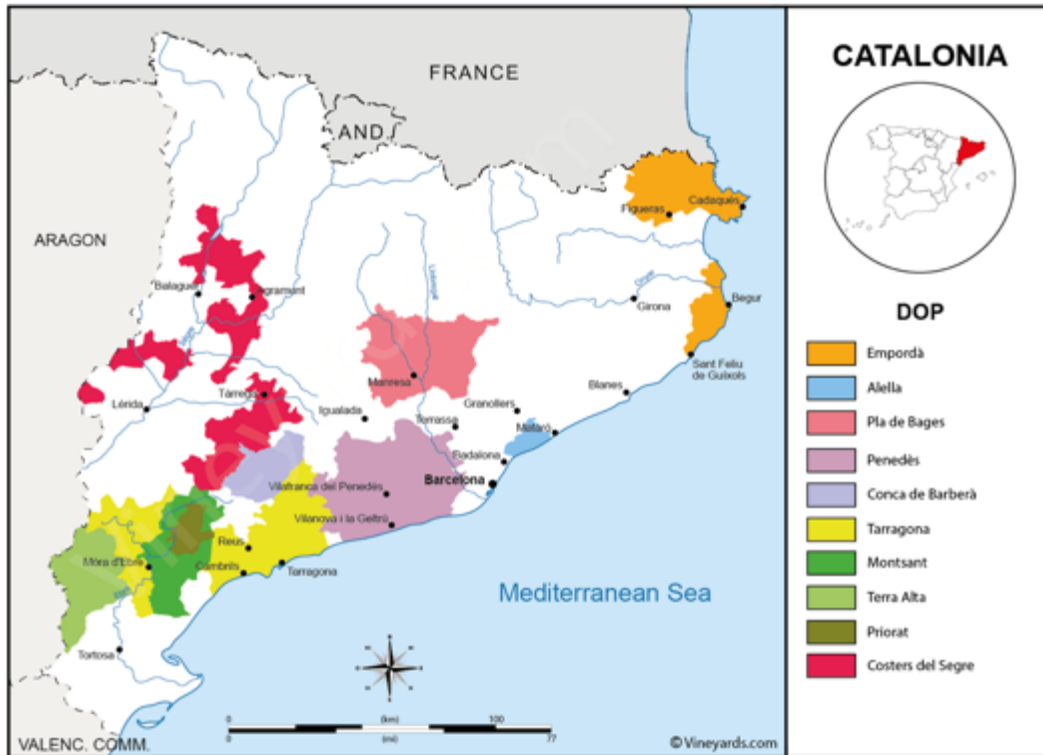
To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

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 "dégorgé" after the designated aging period for the wine. Dégorging is done by hand for all bottles, to ensure the highest quality.

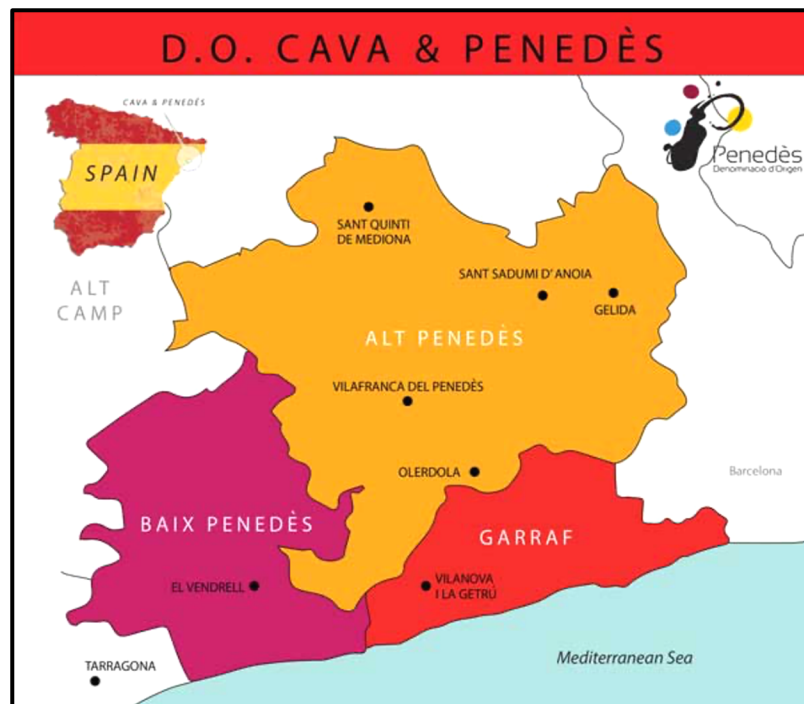
Nothing has changed at Mestres since they produced their first bottle of Cava, and you can taste the respect for their terroir and authenticity in their wines.

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 VISOL, GRAN RESERVA BRUT NATURE, 2013/15



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 35% Macabeo, 40% Xarel-lo, and 25% Parellada, bush vines over 50 years old, all hand harvested.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Fermentation done in 225L chestnut barriques. Wine is left in barrel on the lees for 6 months. Second fermentation in bottle with natural cork.
- **Aging:** Over 5 years of bottle aging on its lees. Hand riddled and manual disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 3 g/l.
- **Nose:** Citrus, dried apple, pear skins, nutty, and dried white flowers.
- **Taste:** Integrated fine bubbles. The palate is structured, fresh, long and persistent. In the aftertaste, notes of brioche, toasty notes, balsamic, confit aromas, very elegant.
- **Color:** Attractive pale golden yellow with green highlights.
- **Gastronomy:** Caviar, cured meats, delicate fish like turbot, cheese.

Visol, translates to “only wine”. The first vintage of Visol was made in 1954 and is also the first cava with zero dosage (no sugar added, only the wine).

CRITICS & REVIEWS:

International Wine Report, Oct '22 gave 92 points, Mestres Visol, Gran Reserva Brut Nature, 2013. “A beautifully integrated concoction of flavors. Aromatics of dried pear and apricot baked into a yeasty loaf, dried white clover, toasted almond silvers, and a strain of mineral salinity. Flavors repeat on an elegant and perfectly balanced palate with medium body and a long baked pear finish. Bubbles disappear quickly.”

A View from the Cellar, Sept '22 gave 92 points, Mestres Visol, Gran Reserva Brut Nature, 2014. The current vintage in bottle is the 2014 Visol Gran Reserva Brut Nature, because they started releasing it in magnum and the vintage of the magnum is 2013. It aged a minimum of six months in barrel and five years in bottle with lees, time they have increased by almost 12 months in the last few years. In general, as you go up in the quality and price ladder, the wines have a higher percentage of Xarel.lo grapes, but that also depends on the year, and in 2014, this was 45% Xarel.lo, 35% Macabeo and 20% Parellada. It's complex, elegant and nuanced, with integrated bubbles, very good balance and freshness. The time in barrel adds an extra dimension of complexity.”