

## **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.

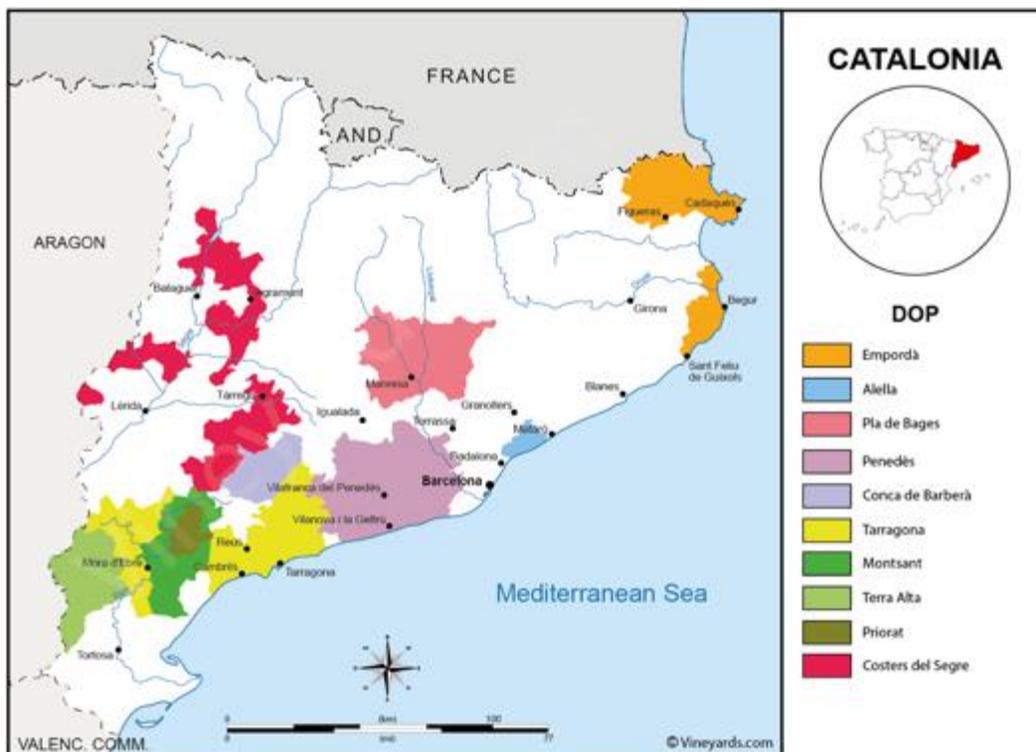
To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

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 VISOL, GRAN RESERVA BRUT NATURE, 2013



- **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:

**Dr. Owen Bargreen, Sept '21 – 93 points** – “Taken from a very good vintage in Cava the 2013 ‘Visol’ combines 40% Xarel-lo with 35% Macabeo and the remainder Parellada from vines over 50 years of age. The silky mousse impresses upon entry as layers of nectarine, salted Macadamia nut, baking spice dusted pear and lemon zest infused toasty brioche all come together marvelously on the palate. Refined and elegant, this is drinking marvelously right now and has another decade to go.”

**A View from the Cellar, Mar '20 – 92 points** – “Their Visol bottling was the first non-dosé bottling of Cava ever produced, having been made first in 1945. Every one of their bottlings is aged under cork, rather than crown cap, and all of the vins clairs are fermented in barriques made from chestnut and aged six months in cask prior to blending and bottling for secondary fermentation. The wine offers up an outstanding bouquet of hazelnut, wizened apples, salty soil tones, smoke and a topnote of dried flowers. On the palate the wine is deep, full-bodied, focused and beautifully-balanced, with the extended lees aging giving the wine a beautifully buffered structure without dosage. The wine has fine depth at the core, frothy mousse and lovely length and grip on the complex and very classy finish. Mestres is one of the very finest producers of sparkling wine in Spain and their 2012 version of Visol is outstanding.”