

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Mestres, with historical documents dating back to 1312, has a long legacy as wine négociants.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 Visol, Gran Reserva Brut Nature 2019



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%.

Variety: 35% Macabeo, 40% Xarel-lo, 25% 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 and aging carried out in 225L chestnut barriques, with aging in barrels on the lees for 6 months. The second fermentation continues for over 5 years of bottle aging on its lees. Natural cork is used for aging, hand-riddled and manually disgorged, meticulously done by hand.

Tasting Notes:

Exhibits citrus, dried apple, pear skins, nuttiness, and white flowers on the nose. The palate features fine bubbles, freshness, and persistence, with an aftertaste of brioche, toasty nuances, balsamic hints, and confit aromas. Pale golden yellow with green highlights.

International Wine Report (Oct '22): 92 points, praised for aromas of dried pear, yeasty loaf, and mineral salinity, with an elegant palate and long, pear-infused finish.

A View from the Cellar (Sept '22): 92 points, highlighted for complexity, elegance, integrated bubbles, and a balanced, fresh profile, with barrel aging enhancing its complexity.