

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.

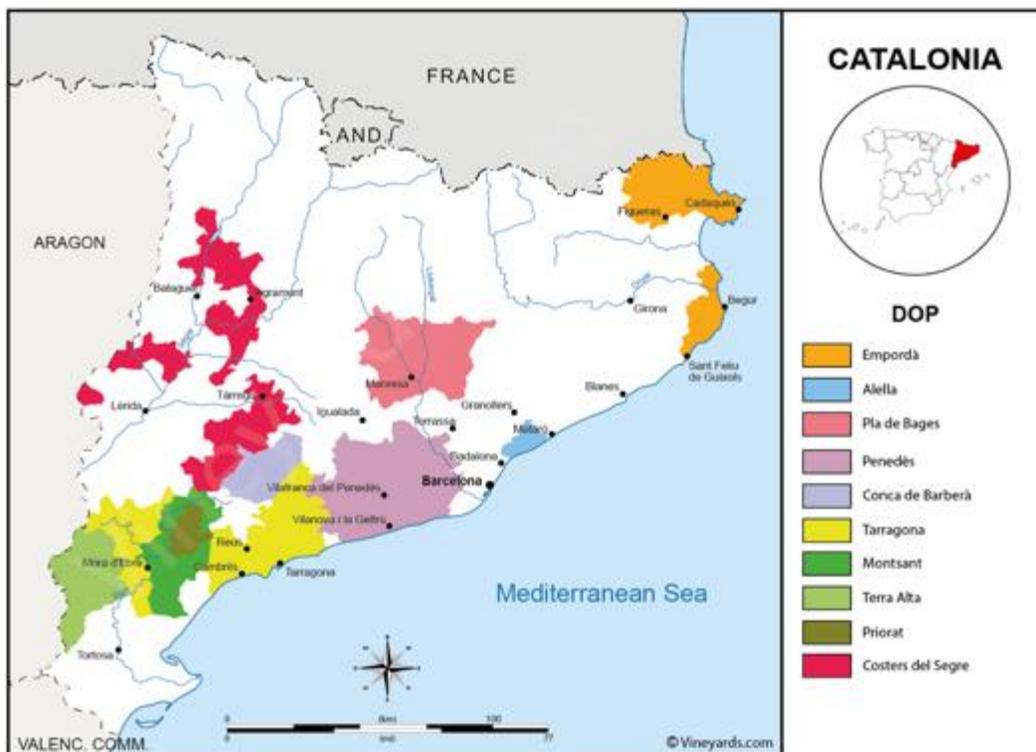
To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

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 "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, 2015



- **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:

Dr. Owen Bargreen, Oct '21 - 92 points - "A gorgeous blend of 40% Xarel-lo with equal parts Parellada and Macabeo. The 'Coquet', Is a Brut Nature Wine that saw 3.5 years of aging before bottling. Nutty tones combined with shades of wet stone, ripe pear and starfruit on the palate. Seamless throughout the drinking experience, this outstanding value is singing even now at the six year mark, as this beautiful wine has another decade of life in front of it."

The Wine Advocate, Aug '19 - 92 points - "There is a lot more nuance here, more complexity and subtler aromas. This is very integrated and has a polished palate that is sleek and dry, long and tasty."