

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Mestres, with historical documents dating back to 1312, has a long legacy as wine négociants.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 Clos Damiana, Gran Reserva Premium 2013



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: Blend of Xarel·lo, Macabeo, and 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: Base wine aged for 12 months in barrels. Second fermentation in the bottle with natural cork stopper and aging on lees for over 156 months (13 years) in horizontal position (riddling). Manual disgorgement without freezing. Periodic stirring in riddling to enhance yeast autolysis for improved structure and complexity.

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.