

## HERETAT MESTRE



## 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.

## HERETAT MESTRE

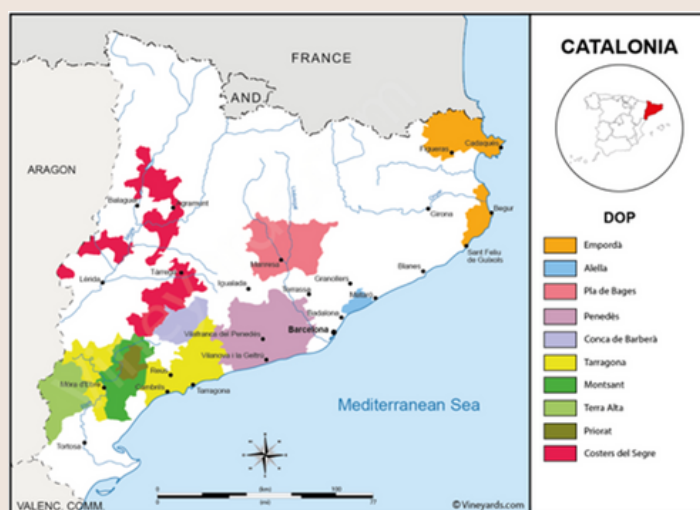
Mestres wines are aged under natural cork and riddling is all done by hand. During the wines long aging, the cork allows for a slight oxidation into the wines giving them a rounder mouth feel and depth on the palate. The bottles are slowly turned on the riddling rack until the next is facing down and 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.

## WHERE IS HERETAT MESTRE IN SPAIN ?

### Penedes Sub Zones

(Mestres is located in the Alt Penedes near the town of Sant Sadurni d’Anoia)



## MESTRES 1312, RESERVA BRUT, 2019/20



**Region/ Sub-Region:** Spain, Penedes, Cava D.O.

**Grapes:** 35% Macabeo, 30% Xarel-lo and 35% 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:** 20 months of aging in the traditional bottle on its lees under natural cork. Always hand riddled and hand disgorged. Mestres always states the disgorging date on the label.

**Residual sugar:** Less than 6 g/l.

**Nose:** Green apples, orange zest, notes of white fruits, flowers, herb cuttings, and brioche toast.

**Taste:** On the palate it is fresh, revealing a great balance of sweetness, and acidity. Fine and elegant bubbles.

**Color:** Pale yellow with green highlights.

**Gastronomy:** Great as an aperitif, cured meats, cheese, and oysters

The Mestres family was first documented in Sant Sadurní d'Anoia in 1312 as merchants of wines. Mestres has been involved in sparkling wine for 30 generations

### CRITICS & REVIEWS:

Dr. Owen Bargreen, Sept '22 gave 91 points, Mestres 1312, Reserva Brut 2019. "A gorgeous blend of 30% Macabeu, 30% Xarel.lo and 40% Parellada, the '1312 Reserva' offers salted Macadamia nut, white peach and green apple tones that all take shape in the glass. The silky and refined mousse really impresses, as this shows a great combination of weight, tension and length."

The Wine Panel, June '22 gave 91 points, Mestres 1312, Reserva Brut 2019. "A Classic expression of a well-made Cava, with a zesty freshness and super clean character. Produced from the Mestres family, the first producer to register the word CAVA in 1959, their family has been in the wine business dating back to 1312. They began building the winery back in the 1600's and finally finished it 200 years later in 1861. To this day all their wines are still aged at least 20 months while being riddled by hand. This blend of 35% Macabeu, 30% Xarel-lo, and 35% Parellada delivers the balance and brightness you'd want out of a classy Cava, with just a hint of mineral and yeast notes for a touch of complexity. A well-made wine that over-delivers for the price."

# MESTRES 1312 ROSÉ, RESERVA, 2020/21



**Region/ Sub-Region:** Spain, Penedes, Cava D.O.

**Grapes:** 50% Trepat, 30% Monastrell and 20% Pinot Noir.

**Soil:** Calcareous, slightly sandy, and clay.

**Vinification:** Maceration on the skins from 5 to 10 hours. Fermentation takes place in small stainless-steel tanks at low temperatures, secondary fermentation done in bottle with natural cork.

**Aging:** Aged for 2.5 years in the traditional bottle on its lees. All aging is done under real cork. Hand riddled and hand disgorged. Mestres always states the disgorging date on the label.

**Residual sugar:** Less than 6 g/l.

**Nose:** Red fruits, raspberry, dried cherries, herbal floral notes, and spices.

**Taste:** The palate is structured, complex with good balanced acidity. Fine and elegant bubbles.

**Color:** Bright raspberry color.

**Gastronomy:** Great as an aperitif, cured meats and cheese, seafood

## CRITICS & REVIEWS:

Dr. Owen Bargreen, Feb '23 gave 92 points, Mestres 1312 Rosé 2020 – “A gorgeous blend of mostly Trepat (50%) with the remainder Monastrell and Pinot Noir, the ‘1311 Rose’ was disgorged in May 2022. This outstanding wine was aged for 2.5 years on the lees and was given 6G/L dosage. Dusty soil aromas combine with shades of crushed seashell, orange rind and suggestions of ripe red raspberry all fill the nose. The palate is very fresh and fragrant with a soft mousse. Layers of wild mushroom are woven together with juicy red fruits, with shades of menthol and salty soils on the palate. Complex and delicious now, this will easily cellar for another eight years.”

## MESTRES COQUET, GRAN RESERVA BRUT NATURE, 2018



**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:

Wine Advocate, Sept '22 gave 91+ points, Mestres Coquet, Gran Reserva Brut Nature, 2017. "The 2017 Coquet Gran Reserva Brut Nature was released with no less than 48 months in bottle with lees, but all bottles have the disgorgement date on the back label and the last bottles can have up to 54 months. 2017 was a dry vintage (the last of three: 2015, 2016, 2017), and the wine reflects it, within their levels of freshness, with 12% alcohol, a pH of 3.1 and 5.65 grams of acidity. They look for a house style, a structure and small bubbles, and this entry-level bottling is more complex and older than the great majority of Cava wines. This is their only wine that does not spend time in barrel, but the wine in bottle is aged under cork, which makes a difference when you are talking about long aging in bottle; it might not be worth it for a short élevage, but it does for a long one. The disgorgement of the bottles is all by hand and without freezing the lees. This is a superb entry-level wine that is also released in magnum (the current vintage for the magnums is 2016). It's clean and intense, with very small bubbles, pungent flavors, dry, serious and elegant. 50,354 bottles produced. The bottle I tasted was disgorged in April 2022."

## ESTRES VISOL, GRAN RESERVA BRUT NATURE, 2015/16



**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.”

# MESTRES CLOS NOSTRE SENYOR, GRAN RESERVA BRUT NATURE, 2015



**Region/ Sub-Region:** Spain, Penedes, Cava D.O.

**Grapes:** 20% Macabeo, 60% Xarel-lo, and 20% Parellada.

**Vineyard:** Single vineyard, Clos Nostre Senyor, 100% estate owned, 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 10 months. Second fermentation in bottle with natural cork.

**Aging:** Aged for 7 years in bottle on its lees. Hand riddled and hand disgorged. Mestres always states the disgorging date on the label.

**Residual sugar:** less than 3 g/l.

**Nose:** Intense, with a point liquor, smoked, and slightly saline. We find remembrances of aromatic plants, toffee, quince jam, and cinnamon.

**Taste:** This cava is dry, but creamy, preserves points. A lot of brightness (acidity), food pairing wine. Very fine and elegantly carbonic.

**Color:** New gold.

**Gastronomy:** Perfect as an aperitif, with oysters or shellfish. Wine will stand up to heavier butter sauces and grilled white meats.

## CRITIC & REVIEWS

Wine Advocate, Sept '22 gave 94 points, Mestres Clos Nostre Senyor, Gran Reserva Brut Nature, 2012. "The 2012 Clos Nostre Senyor Gran Reserva Brut Nature was produced with a blend of 55% Xarel.lo, 25% Macabeo and 20% Parellada, all from their own vineyards in Sant Sadurní d'Anoia from a warm and dry vintage. The wine matured in barrel for 10 months and was then put to referment in bottle, where it matured with lees for eight years. This is very creamy, elegant and persistent, with evolved aromas and hints of caramel. It's perfect for current drinking but will last for a few more years. This has the complexity and elegance of a good Champagne with a mellow palate, integrated acidity, a dry finish and superb, tasty flavors. 3,374 bottles produced. The bottle I tasted was from November 2021. They want the wines they release to be ready for drinking and to also have potential to evolve at home, gaining in complexity."

A View from the Cellar, May '22 gave 93+ points, Mestres Clos Nostre Senyor, Gran Reserva Brut Nature, 2009. "...a simply stellar bottle of sparkling wine. ...The bouquet here is beautifully complex, offering up a mix of tart orange, lemongrass, ocean breeze, hazelnut, a beautiful base of soil, smoke and fresh-baked bread. On the palate the wine is bright, full-bodied and tertiary in its complexity, with superb mineral drive, a fine core, refined mousse and a long, crisp and superbly balanced finish. This is more aromatically complex than the 2013 Visol, but perhaps not quite as long on the backend. Choosing a favorite between the two will be difficult, but drinking one after the other, as I am doing here, comes very highly recommended!"