

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."