

Mestres N.V. Cava 1312 Reserva Brut

WineWise Code	SME-REBNV
Country	Spain
Region	Cava
Color	Sparkling
Alcohol by Volume	12
Residual Sugar	6
Disgorgement Date	April 2018
Annual cases produced	4,166
Varieties	30% Macabeu, 30% Xarel.lo and 40% Parellada
Fermentation vessel	Barrels
Aging method	New Barrique
Lees Contact or Stirring	6-12 months

WineWise Notes:

Although made from the same three classic grapes as Castell d'Age below, and despite also being on the dry side (6 gm. of dosage), this cava makes a friskier and fruitier impression, while retaining a refreshing tang.

Notes from the producer:

Mestres first documents as wine négociant are dated from 1312. We still have documents dated 1567 from Mestres. In 1607, we find documents of vine growers and owners showing the vineyard: "Heretat Mas Coquet". It is believed that at that time, the family owned 100 hectares (247 acres) of land. In the 1600's they started building the cava winery in Sant Sadurni d'Anoia, Penedes, Spain, which was finished in 1861. They are still owned by the 30th generation of family: Mestres. The winery uses 60 percent of the first press juice and sells the remaining juice, grapes, and seeds.

The Mestres family was the first producer to register the word CAVA in 1959, aiming to inform the consumer that this was a sparkling wine, aged in a cellar, using the words "wines made in cellar" (vins de cava). First ones to produce a cava "non dosage" in 1945, Visol (translated to only wine). This was done by Josep Mestres Manobens. Josep's son, Antonio Mestres Sagués, was a pioneer in the introduction of some new techniques regarding the fermentation process for the production of CAVA.

They have always used the traditional grapes of their terroir: Xarel lo, Parellada, and Macabeu, all of them, hand harvested on their own 74 acres of vineyards, situated at 690 feet above sea level.

WineWise Notes on Mestres:

We weren't looking to add another Ribera del Duero producer to our portfolio, but when one of the few that is actually older than Valduero came knocking, we couldn't pass it up. The brothers Benjamin, Manuel and Adolfo Perez Pascuas established the winery in 1980, but their father Mauro actually planted grapes well before that. So, you have a well-established family business dedicated to top quality wines from all estate

grapes featuring older vines. Don't forget one of the key quality factors in Ribera del Duero -at 2624 feet over sea level, these vines benefit from the wide range in evening and day time temperatures which preserve the acidity and hence freshness of the wines.

