

MESTRES RESERVA ESPECIAL EDITION GRANDCRUWIJNEN

Empresa Familiar
i Celler des de 1312...
* 1928 primera bodega
promotor oficial de la paraula **CAVA**
en 1959. Pioners en Fermentació i Criança
vi base en Lles/mares previ 2^a Fermentació
en botella i tap de suro 100% natural.
Grans Reserva. Degorjat a mà
una a una **Mestres***
"la màxima expressió"
del **cava..**



Pale Straw yellow in color with visible green highlights and fine, elegant bubbles. A clear reflection of the vintage: delicate finesse with intense aromas of white fruit, flowers and fresh cut herbs. On the palate it is fresh, revealing a great balance of sweetness and acidity. Pleasant and easy to drink.



Serving temperature: 8-15°C (with higher temperature, better sensations)

Technical information

Type of Cava :	RESERVA BRUT
Varietals :	Macabeu (35%) Xarel·lo (30%) Parellada (35%)
Vineyards :	Controlled vineyards of over 15 years of age. Manual harvest
Alcohol :	11,80 % vol.
Residual sugar :	5-6 g/l
Bottle type :	CAVA traditional 750 ML.
Elaboration and Aging :	We use two corks for every bottle to make our cava. The base wine is obtained at a controlled temperature of 14-15°C (57-59 Fahrenheit). The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with over 18 months of aging in the traditional bottle on its lees in CAVA MESTRES. For longer aged cavas (over 30 months) bottles are moved from the "rima" resting position to favour the yeast autolysis process greatly improving structure and complexity. Finally after disgorging (manual process of dead yeast cell removal, we place the second cork with its accompanying plaque into the bottle. MESTRES always states the disgorging date on the label. We continue to produce crafted cavas, whilst being faithful to the traditional aging method.

LA GUIA de 2017

95,5

GUÍA DE VINOS GOURMETS 2018
LOS MEJORES DE ESPAÑA

94

Guía del vino cotidiano 2018
Los mejores vinos por menos de 10 €

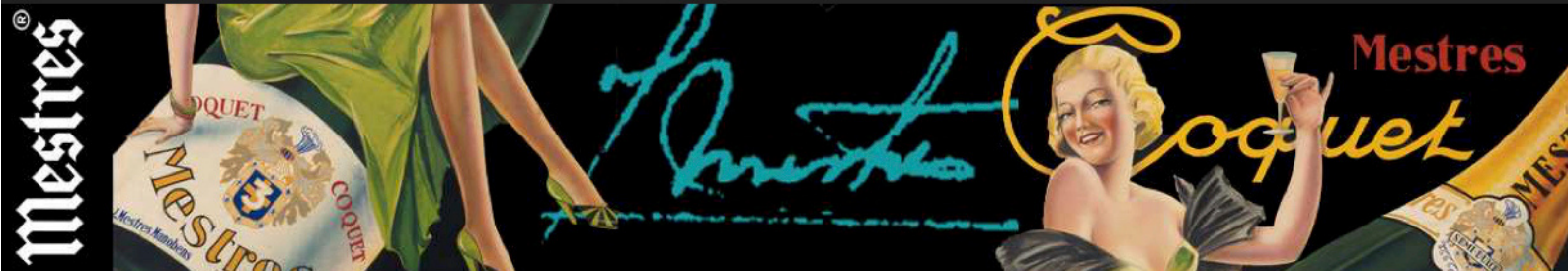
91

"AN INTRODUCTION TO THE WORLD OF MESTRES"

PRODUCER : HERETAT MESTRES, S.L.
ZONE : D.O. CAVA
SUB-ZONE : SANT SADURNÍ D'ANOIA
(BARCELONA)

Mail : cava@cellermestres.com

Web : www.cellermestres.com



MESTRES RESERVA ROSÉ ESPECIAL EDITION GRANDCRUWIJNEN

Empresa Familiar
Celler des de 1312 ...
* 1928 primera bodega
promotor oficial de la parafina
en 1959, Pioners en Fermentació i Criança
vi base en Lles/mares previ 2^a Fermentació
en botella i tap de suro 100% natural.
Grans Reserva. Degorjat a mà
una a una
...
Mestres
"la màxima expressió"
del cava..



Crystalline and bright pink salmon colour. Very fine and elegant bubble rosary. Intense and delicate aroma of red fruits with a floral touch on a slightly spicy background. In the palate it is fresh, structured with a subtle finish that is complex and balanced.



Serving temperature: 8-15°C (with higher temperature, better sensations)

Technical information

Type of Cava :	RESERVA BRUT ROSE
Varietals :	Trepat (45%) Monastrell (30%) Pinot Noir (25%)
Vineyards :	Controlled vines over 20 years old. Bush vines. Manual harvest.
Alcohol :	12 % vol.
Residual sugar :	5-6 g/l
Bottle type :	CAVA traditional 750 ML.
Elaboration and Aging :	We use two corks for every bottle to make our cava. The base wine is obtained at a controlled temperature of 14-15°C (57-59 Fahrenheit). The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with over 30 months of aging in the traditional bottle on its lees in CAVA MESTRES. For longer aged cavas (over 30 months) bottles are moved from the "rima" resting position to favour the yeast autolysis process greatly improving structure and complexity. Finally after disgorging (manual process of dead yeast cell removal, we place the second cork with its accompanying plaque into the bottle. MESTRES always states the disgorging date on the label. We continue to produce crafted cavas, whilst being faithful to the traditional aging method.



"THE CHIC TOUCH OF MESTRES"

PRODUCER : HERETAT MESTRES, S.L.
ZONE : D.O. CAVA
SUB-ZONE : SANT SADURNÍ D'ANOIA
(BARCELONA)

Mail : cava@cellermestres.com

Web : www.cellermestres.com