



JANCIS ROBINSON PRAISES THE VALUE OF LONG-AGED CAVAS

FERRAN CENTELLES: "I BELIEVE, FROM MY HEART, THAT CAVA CAN COMPETE FACE TO FACE WITH CHAMPAGNE".



RAMON FRANCAS



FERRAN CENTELLES



JANCIS ROBINSON

SANT SADURNÍ D'ANOIA, 4TH OF FEBRUARY OF 2021

FERRAN CENTELLES SAYS THAT "MESTRES IS A FAVOURITE OF SPANISH SOMMELIERS, AND IS A HOUSE THAT HAS DEMONSTRATED THEY PERFECTLY MASTER THE ART OF LONG AGEING. THEIR VISOL BRUT NATURE 2012 AND MAS VIA BRUT 2004 WERE SIMPLY AMONG THE BEST OF THE DAY."

ACCORDING TO RAMON, 'CAVA HAS MOVED MORE IN THESE LAST TWO YEARS THAN IN THE LAST 30, BECOMING ONE OF THE STRICTEST APPELLATIONS IN EUROPE; THIS IS A VERY POSITIVE MOVE TO CHANGE THE NEGATIVE IMAGE OF CAVA.'

FERRAN: "THE TASTING WAS CARRIED OUT COMPLETELY BLIND, AND TO MY POSITIVE SURPRISE, THE LONG-AGED CAVAS WERE EXTREMELY REFINED. PLEASE ALLOW ME TO MENTION SOME EXAMPLES THAT YOU SHOULD NOT MISS AND THAT HAVE BROUGHT A JOYFUL SMILE TO MY FACE. IN THE HOPE THAT THEY WILL HAVE THE SAME EFFECT ON YOU, I HIGHLIGHT A FEW OF THEM":



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2014



2012



2010



2004



2004

MESTRES, COQUET BRUT NATURE GRAN RESERVA 2014

CAVA 45% XAREL-LO, 30% MACABEO, 25% PARELLADA. 42 MONTHS OF BOTTLE AGEING. DISGORGED BY HAND. TASTED BLIND. AUTHENTIC BRUT NATURE STYLE, BONE DRY, WITH TOASTED AND PASTRY AROMAS AND FLAVOURS. IT IS ELEGANT WITH LOTS OF ENERGY AND CREAMY TEXTURE. I CAN SEE THE PASSAGE OF TIME THANKS TO THE STYLISH CARBONIC INTEGRATION AND COMPLEX NOTES. VERY LONG FINISH. SUPERLATIVE BOTTLE OF CAVA! (FC)

MESTRES, VISOL BRUT NATURE GRAN RESERVA 2012

CAVA 40% MACABEU, 40% XAREL-LO, 20% PARELLADA. THE BASE WINE FERMENTS AND AGES FOR SIX MONTHS IN OAK. AGED FOR 60 MONTHS IN THE BOTTLE WITH ITS LEES. THIS WAS THE FIRST CAVA IN HISTORY (IN 1945) TO BE MADE AS A BRUT NATURE STYLE, WITH NO ADDITION OF SUGAR AFTER DISGORGEMENT. TASTED BLIND. THE WINE IS A BIT CLOSED, BUT I CAN PERCEIVE ITS FINESSE AND ELEGANCE ON THE NOSE. VERY REFINED AND SOFT MOUSSE. BEAUTIFUL ACIDITY LENGTHENING A DRY-ROASTED PALATE. ARCHITECTURAL COMBINATION OF DELICACY AND DEPTH. ELEGANCE IN A CAVA AT ITS VERY BEST! (FC)

MESTRES, CLOS NOSTRE SENYOR BRUT NATURE GRAN RESERVA 2010

CAVA 55% XAREL-LO, 25% MACABEO, 20% PARELLADA. THE BASE WINE WAS FERMENTED AND AGED IN OAK FOR 10 MONTHS. BOTTLE AGEING ON THE LEES FOR 84 MONTHS. PRODUCTION OF 4,936 BOTTLES. TASTED BLIND. ON THE NOSE, IT HAS A BEAUTIFUL OXIDATIVE CHARACTER. TOUCH OF TOAST, CARAMEL, DRY FLOWERS AND FINE BRIOCHE. VERY DELICATE. THE EFFERVESCENCE IS PERFECTLY INTEGRATED AND IT DISPLAYS WELL-BALANCED ACIDITY. PRETTY SMOKY FLAVOURS WITH A SEDUCTIVE MINERAL FINISH. A DELICACY THAT PLACES MESTRES AS ONE OF THE BEST OF THE REGION, WITHOUT A DOUBT. CHAPEAU! (FC)

MESTRES, CLOS DAMIANA BRUT NATURE GRAN RESERVA 2004

CAVA 20% MACABEO, 60% XAREL-LO, 20% PARELLADA. 50-YEAR-OLD VINEYARD. THE BASE WINE IS FERMENTED AND AGED ON ITS LEES FOR 12 MONTHS IN OAK, THEN THE WINE IS AGED 140 MONTHS IN THE BOTTLE AFTER THE SECOND FERMENTATION. DISGORGED BY HAND. TASTED BLIND. PRETTY GENUINE NOSE, SOY SAUCE, MEAT BROTH, ALL BATHED IN AN OLDGOLDEN COLOUR. QUITE MELLOW, ROUND, AND SOFT CREAMINESS. IT'S TOASTY WITH UMAMI FLAVOURS AND SHERRY FINISH, VERY LONG BY THE WAY. VERY IN LINE WITH THE MAGNIFICENCE OF MESTRES. (FC)

MESTRES, MAS VIA BRUT GRAN RESERVA 2004 CAVA

20% MACABEO, 65% XAREL-LO, 15% PARELLADA. 60-YEAR-OLD VINES. THE BASE WINE IS FERMENTED AND AGED ON ITS LEES FOR 12 MONTHS IN OAK, FOLLOWED BY AN AGEING PROCESS OF 140 MONTHS IN THE BOTTLE AFTER THE SECOND FERMENTATION. DISGORGED BY HAND. TASTED BLIND. COMPLEXITY AT THE MAXIMUM! PASTRY, TOAST, NUTS, IT REMINDS ME OF SPICED BREAD. FINESSE ON THE PALATE, PLEASANT WITH A SWEET SENSATION. VERY FINE AND SUBTLE MOUSSE. THE TEXTURE IS SLIGHTLY CREAMY, WITH SLENDER ACIDITY. LOVELY HONEY AND MATURE FLAVOURS. WHAT A BEAUTIFUL BOTTLE OF WINE. (FC)