



MESTRES LA COQUETA





Pale straw yellow colour. Fresh aromas with primary fruit originating from the base wine fuses with honey and raisined fruits notes that come from the aging. On the palate it is fruity and fresh, with fine bubbles which are perfectly integrated within the structure of the cava. Pleasant with great freshness.



Serving temperature: 6°C

Technical information

Type of Cava: RESERVA SEMI SEC

Varietals: Macabeu (35%) Xarel·lo (40%) Parellada (25%)

Vineyards: Controlled trellised vineyards of over 15

years of age. Manual harvest.

Alcohol: 12 % vol.

Residual sugar: 33 g/l

Bottle type: CAVA traditional 750 ML.

Elaboration and Aging:











" TAILOR MADE

PRODUCER: HERETAT MESTRES, S.L.

ZONE : D.O. CAVA

SUB-ZONE : SANT SADURNÍ D'ANOIA

(BARCELONA)

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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 15 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.

N° Bottles: 15.000