# MESTRES VISOL

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

## VINTAGE 2013

Golden color with greenish reflections. Very fine bubble with good evolution in the glass. Very elegant cava with an aromatic richness where very marked notes of barrique aging stands out: vanilla, light smoked and balsamic notes. It evolves and we find notes of dried fruit (dried apricots and raisins) and ripe fruit (apricot and apple). The passage through the mouth is very structured, spacious and clean, where bubbles are very well integrated. Long and persistent aftertaste. It highlights the subtlety of the noble aging and its notes of ripe fruit, without any sensation of tannins or bitterness that certain cavas aged in wood can have. It is a cava that gives us a wide range of pairings.

*The first cava in history without added sugar after disgorge (Brut Nature - 1945 - Josep Mestres Manobens)*

***Serving temperature:*** 8-15ºC (***with higher temperature, better sensations)***

## Technical information

| | |
|---|---|
| **Type of Cava :** | GRAN RESERVA BRUT NATURE |
| **Varietals :** | Macabeu (20) Xarel·lo (60%) Parellada (20%) |
| **Vineyards :** | 60% from wines planted over 50 years ago<br>40% from controlled and trelissed vineyards ovo ver 25 years of age |
| **Alcohol :** | 12,1 % vol. |
| **Residual sugar :** | <3 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 fermented and aged in chestnut barriques in lees for **6** months. The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with a over **60** 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. |
| **Nº Bottles :** | 26.398 |

**"THE FIRST CAVA WITHOUT SUGAR / 1945"**

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

Mail : cava@mestres.es
Web : www.mestres.es