



## MESTRES MAS VIA PREMIUM



96,9



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“THE MAXIMUM  
EXPRESSION OF CAVA”

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

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### VINTAGE 2003

Pale straw yellow with golden highlights. Fine bubbles with good evolution in the glass. Impressively integrated. A very elegant cava with great aromatic richness where barrique aging notes dominate to reveal: toasted bread, anis, floral hints, cocoa, light lactic aromas. As it opens up one can find pastry, roasted aromas and dried fruits. On the palate it is structured, creamy with a lively acidity and good bubble integration. Mature and balanced sweetness and acidity for a very long and pleasant aftertaste.



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

### Technical information

Type of Cava :	GRAN RESERVA BRUT
Varietals :	Macabeu (20%) Xarel·lo (60%) Parellada (20%)
Vineyards :	Selection of the oldest vines over 50 year old (own vines 1955-1968) and only the best vintages. Bush vines with manual harvest.
Alcohol :	12 % vol.
Residual sugar :	<5 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 12 months. The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in “rima” with 150 months (+12 years) 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 :	1.510

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 2º Fermentació**  
en botella i tap de suro **100% natural**.  
**Grans Reserva**. Degorjat a mà  
una a una **Mestres**  
“la màxima expressió”  
del **Cava**..