



## MESTRES COQUET GRAN RESERVA BRUT NATURE

### VINTAGE 2013



Straw yellow with golden highlights. Fine bubble with a great evolution in the cup. It is a really elegant cava with rich aromas. White, fresh and intense citrus fruits (lychee). Evolves to ripe fruits (golden apple). On the palate it is fresh and well balanced, where the carbonic is well integrated and has a long aftertaste. Its characteristic is the freshness of the fruits combined with notes of creaminess and maturity. It pairs easily with all kinds of food.



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

### Technical information

Type of Cava :	GRAN RESERVA BRUT NATURE
Varietals :	Macabeu (30%) Xarel·lo (45%) Parellada (25%)
Vineyards :	40 % of own vineyards with over 50 year old. Bush vines. Manual harvest. 60% from controlled vineyards of over 20 years old. Manual harvest.
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 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 42 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, bottle by bottle) 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.



93,7



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### "PERFECT PAIRING"

PRODUCER : HERETAT MESTRES, S.L.  
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N° Bottles : 75.000

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