



MESTRES VISOL



97,2



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

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

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VINTAGE 2011

Cava golden in colour with green reflections. Fine bubbles with favourable evolution in the glass. Fine and tight bubbles which evolve favourably in the glass. A very elegant cava which reveals aromas prominent of barrique aging: toasted bread, dried fruits, pastry. A very structured mouthfeel, with great integration of bubbles. Very fresh and mature fruit, void of tannic and astringent flavours which are present in many cavas aged in barriques. A cava with a wide range of pairing options.

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



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

Technical information

Type of Cava :	GRAN RESERVA BRUT NATURE
Varietals :	Macabeu (35%) Xarel-lo (45%) Parellada (20%)
Vineyards :	60% from wines planted over 50 years ago 40% from controlled and trellised vineyards over 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.

N° Bottles :

16.394

Empresa familiar
i Celler des de 1312 ...
* 1928 primera botella
proteccion oficial de la pasta de
...1959. Pioners en Fermentació i Criança
vi base en Lles i mares previ 2^a Fermentació
en botella i tap de suro 100% natural.
Grans Reserva. Degorjat a mà
una a una
"la màxima expressió"
del **Mestres**
cava..*