



# ELENA DE MESTRES GRAN RESERVA BRUT NATURE

Empresa Familiar  
 i Celler des de 1312 ...  
 \* 1928 premiada  
 \* 1959, Pioners en Fermentació i Criança  
 en botella i tap de suro 100% natural.  
 Grans Reserva. Degorjat a mà  
 una a una  
 "la màxima expressió"  
 del cava..



## VINTAGE 2013

Light intensity of color. Thin bubble that runs elegantly on the palate. Intense and complex aroma combining pleasant notes of red fruit -fresh- with light toasted and pastry thanks to its aging in barrels. The palate is an elegant and creamy cava, with very well integrated carbonic and an end with mineral sensations.

*The only Rosé aged in barriques. Simply incomparable.*

*Tasting recommendations: Open bottle 5 minutes prior to serving for better oxygenation. Once in the glass leave for another minute before tasting.*



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

## Technical information

|                         |   |
|-------------------------|---|
| Type of Cava :          | GRAN RESERVA PREMIUM BRUT NATURE ROSE   |
| Varietals :             | Trepat (35%) Monastrell (30%) Grenache (35%)  |
| Vieyards :              | Controlled vines 18 years old. Manual harvest.  |
| Alcohol :               | 12% vol.  |
| Residual sugar :        | <1,5 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 4 months. The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with over 50 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. |



94,7

**"ROSÉ ACCORDING TO MESTRES"**

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

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Nº Bottles : 2.165