



MESTRES MAS VIA VINTAGE



93-94



94

“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 2004 “Millesimé”

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 golden apple and quince. In perfect harmony with intense and complex notes of toasted bread and dried fruits thanks to its long aging and noble wood. On the palate it is powerful, mature, balanced and very structured, with a very good integration of the carbonic. Voluminous, persistent and velvety on the palate, it concludes in a very long and gentle aftertaste.



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

Technical information

Type of Cava :	GRAN RESERVA BRUT VINTAGE
Varietals :	Macabeu (20%) Xarel·lo (65%) Parellada (15%)
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 Ag- ing :	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 140 months (+11 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 : 2.950

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