



MESTRES CLOS NOSTRE SENYOR

Empresa familiar
 i Celler des de 1312...
 * 1928 premiada
 promotor oficial de la paraula **CAVA**
 «1959. Pioners en Fermentació i Criança
 vi base en Lles/mares prev 2^a Fermentació
 en botella i tap de suro 100% natural.
Grans Reserva. Degorjat a mà
 una a una»
 «la màxima expressió»
 del **Cava**»

VINTAGE 2010

Bright golden color. Fine and thin bubble which evolves favorably in the glass. An elegant and aromatically rich cava with aromas coming from the barrique aging like: fine pastry, cocoa, dried fruit, raisins and fig bread. On the palate it's creamy and elegant, and thanks to the long aging in barrique it has a very good integration. The notes of noble maturity with brioche, roasted and dairy stands out with a long post-taste.



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

Technical information

Type of Cava :	GRAN RESERVA BRUT NATURE
Varietals :	Xarel·lo (55%) Macabeu (25%) Parellada (20%)
Vineyards :	100% own vines over 50 years old
Alcohol :	11,9 % 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 10 months . The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with a over 84 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.



95,8



95



94

"THE FIRST SINGLE VINEYARD CAVA"

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Nº Bottles : 4.936