



MESTRES CLOS DAMIANA VINTAGE



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“SINGLE VINEYARD CAVA
DEDICATED TO ART”

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 and tight bubbles which evolve favourably in the glass. An extremely elegant and aromatically rich cava with intense aromas provinent of barrique aging: toasted bread, smoky notes, tabacco, ... evolving to mocca, roasty aromas, dried fruits, with a structured mouthfeel, sincere, where the bubbles are greatly integrated leaving a long after taste. Dominance of mature notes, with a unique complexity common to long aging cavas.



Serving temperature: 10-15°C (with higher temperature, better sensations)

Technical information

Type of Cava : GRAN RESERVA BRUT NATURE VINTAGE
Varietals : Macabeu (20%) Xarel·lo (60%) Parellada (20%)
Vineyards : Old bush vines, over 50 years old from our estate “Clos Damiana”. 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 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 over 140 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 : 3.291

Empresa Familiar
i Cellier des de **1312** ...
* 1928 primera botella
promotor oficial de la paraula **CAVA**
en 1959. Pioners en Fermentació i Criança
vi base en Lles i 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**..