



MESTRES CLOS NOSTRE SENYOR



VINTAGE 2009

Bright golden color. Fine bubble with good evolution in glass. Very elegant cava with a great aromatic richness where notes from the passage through the barrique stand out: toast, cocoa, brioche, notes of vanilla and pomegranate. Its mouthfeel is creamy and elegant, thanks to the long aging of the base wine in the barrique. Its notes of noble maturity stand out such as roasted and candied fruit, which give it a complex and long aftertaste.



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

Technical information

Type of Cava :	GRAN RESERVA BRUT NATURE
Varietals :	Macabeu (20%) Xarel·lo (60%) 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 elaborate 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 10 years of aging in the traditional bottle on its lees in the MESTRES's cave. For longer aged cavas (over 30 months) the "pointage" is made 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 elaborate crafted cavas, whilst being faithful to the traditional aging method.

"THE FIRST SINGLE VINEYARD CAVA"

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Nº Bottles : 3.490

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