

ELENA DE MESTRES GRAN RESERVA BRUT NATURE





VINTAGE 2016

Slight color intensity. Fine bubble with good release. Intense and complex aroma combining pleasant notes of fruit (cherry and raspberry), with light roasted and smoky, thanks to its passage through the barrique. In the mouth it is an elegant and creamy cava, with the carbonic very well integrated and a very elegant and long aftertaste.

The only Rosé aged in barriques. Simply incomparable.

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

Technical information

GRAN RESERVA PREMIUM BRUT NATURE ROSE Type of Cava:

Varietals: Trepat (40%) Grenache (30%) Monastrell (30%)

Vieyards: Controlled vines 18 years old. Manual harvest.

Alcohol: 12% vol. Residual sugar: <3.0 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 4 months. The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with a over 42 months 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.

N° Bottles: 2.628

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