

Mestres Visol, Gran Reserva Brut Nature 2016/18



HISTORY:

Mestres, traces its winemaking heritage back to 1312. In 1607, they bought their first vineyard: Coquet. The 31st family generation still runs the winery.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Penedes, Cava D.O.

Alcohol: 12%.

Variety: 35% Macabeo, 40% Xarel-lo, 25% Parellada, bush vines over 50 years old, hand-harvested, on their 74 acres of vineyards at 690 feet elevation without using insecticides or herbicides. Careful pruning enhances grape ripeness and intensity.

Aging: Fermentation and aging carried out in 225L chestnut barriques, with aging in barrels on the lees for 6 months. The second fermentation continues for over 5 years of bottle aging on its lees. Natural cork is used for aging, hand-riddled and manually disgorged, meticulously done by hand.

Tasting Notes:

Exhibits citrus, dried apple, pear skins, nuttiness, and white flowers on the nose. The palate features fine bubbles, freshness, and persistence, with an aftertaste of brioche, toasty nuances, balsamic hints, and confit aromas. Pale golden yellow with green highlights.

International Wine Report (Oct '22): 92 points, praised for aromas of dried pear, yeasty loaf, and mineral salinity, with an elegant palate and long, pear-infused finish.

A View from the Cellar (Sept '22): 92 points, highlighted for complexity, elegance, integrated bubbles, and a balanced, fresh profile, with barrel aging enhancing its complexity.