

Mestres Coquet, Gran Reserva Brut Nature 2019



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: 30% Macabeo, 40% Xarel-lo, 30% 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 takes place in small stainless-steel tanks at low temperatures. The second fermentation is done in the bottle with natural cork, with over 3.5 years of aging on its lees. The wine is hand-riddled and manually disgorged, with the disgorging date always stated on the label.

Tasting Notes:

On the nose, it offers great elegance and aromatic richness, with a wealth of aromas including floral touches, fresh cut grass, apples, pears, peaches, and citric and balsamic scents. The palate is well-structured and spicy, with a hint of tannin, leaving it quite dry but rich and lively. It features fine bubbles and a long aftertaste. The color is pale straw yellow with green highlights.

Wine Advocate awarded Mestres Coquet,

Gran Reserva Brut Nature 2017 a 91+ score, noting its complexity, elegance, and small bubbles after at least 48 months on lees. Despite being an entry-level Cava, it impresses with its intensity, dryness, and meticulous hand disgorgement.