



MESTRES RESERVA ROYAL ROSÉ



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

Crystalline and bright pink salmon colour. Very fine and elegant bubble rosary. Intense and delicate aroma of red fruits with a floral touch on a slightly spicy background. In the palate it is fresh, structured with a subtle finish that is complex and balanced.



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

Technical information

Type of Cava :	RESERVA BRUT ROSE
Varietals :	Trepat (45%) Monastrell (30%) Pinot Noir (25%)
Vineyards :	Controlled vines over 20 years old. Bush vines. Manual harvest.
Alcohol :	12 % vol.
Residual sugar :	5-6 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 obtained at a controlled temperature of 14-15°C (57-59 Fahrenheit). The second fermentation in bottle is completed in contact with the first 100% natural cork, in horizontal position in "rima" with over 30 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.



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90

"THE CHIC TOUCH
OF MESTRES"

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Nº Bottles : 5.000