

Grapes: 30% Macabeu, 30% Xarel.lo and 40% Parellada.

Aging: The wine is obtained at a controlled temperature of 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 20 months of aging in the traditional bottle on its lees. Finally after disgorging (the manual process of [yeast](#) removal), the second cork is placed into the bottle. Mestres always states the disgorging date on the label.

Residual sugar: Less than 6 g/l

Taste: Delicate and finessed, distinguished notes of white fruits, flowers and herb finished cuttings. On the palate it is fresh, revealing a great balance of sweetness and acidity. Fine and elegant bubbles.

Color: Pale yellow color with green highlights.



**MESTRES 1312
RESERVA BRUT
D.O. CAVA - SPAIN**

Talking About the Wines:

-International Wine Report, April '17 gave 90 points to Mestres 1312 NV. "A blend of 40% Parellada with the remaining equal parts Macabeu and Xarel-Lo, this wine was aged on the lees for 20 months and then was disgorged in July 2016. This opens with a lovely has a lovely bouquet of green apple, green papaya, white flowers and kumquat with orange rind accents. The mousse glides on the mid-palate and yields ripe flavors of Pazzaz apple, mulberry, brioche, lemon zest and Gravenstein apple. This is an exceedingly good value out of Penedes."

-International Wine Report, Feb '16 gave 90 points to Mestres NV 1312. "The wine begins with aromas reminiscent of red delicious apple, Marcona almond and green olive. There are flavors of Granny Smith apple, brioche and light cream on the finish. The delicate mousee glides on the tongue. This is an excellent value."

-Vinous Media (Explore All Things Wine), Jan '16 gave 90 points to Mestres NV 1312. "Deeply pitched orange rind and pear skin aromas are complemented by quinine, fennel, and chamomile. Fleshy and dry in the mouth, with good lift and bite to the bitter citrus and orchard fruit flavors. A long, incisive finish shows mounting musky herb and mineral notes and strong echoes of pear and quinine."