

# 1+1=3 Cava Brut (Sparkling Wine)



1+1=3 (One Plus One Makes Three) started its business activity in the year 2000. The founders Josep Anton Bonell and oenologist Josep Piñol already had a great experience in the wine world, but starting the company meant a new beginning for their cellar in Alt Penedès. The name 1+1=3 is about driving the company to be something more than just 2, by making the client be an active part of it.

1+1=3 grows red and white grapes and produces both still and sparkling wines. They are one of the few wine growing estates in Penedes that bottles its Cava production exclusively from estate grown grapes. In recent years they have converted all of their viticulture to organic methods and in 2015 they launched the *Cygnus* line of Cavas produced from certified organic vineyards.

<b>Appellation</b>	Cava D.O.
<b>Grapes</b>	45% Xarel•lo, 30% Parellada and 25% Macabeo
<b>Altitude / Soil</b>	216-350 meters / mix of clay-loam and limestone
<b>Farming Methods</b>	Organic Methods (not certified)
<b>Harvest</b>	Hand and machine harvested fruit
<b>Production</b>	Varieties are fermented separately in temperature controlled, stainless steel tanks
<b>Aging</b>	Coupage (blend) aged for a minimum of 21 months on lees (disgorging date on back label)
<b>UPC / SCC</b>	839318000521/20839318000525

## Reviews:

“(October 2016 disgorging) “1+1=3” Cava non-vintage Brut is composed of a blend of forty-five percent Xarel-lo, thirty percent Parellada and twenty-five percent Macabeo (the big three of indigenous grapes used in Catalunya for Cava since time immemorial), with the wine aged for twenty-one months sur latte prior to disgorgement. Like all of the top producers in the “Six Percent Club”, it is produced entirely from estate-grown fruit. The wine offers up a lovely bouquet of lemon, green apple, sea salts, stony minerality and a touch of lemongrass in the upper register. On the palate the wine is medium-full, crisp and beautifully balanced, with a good core, elegant mousse and fine length and grip on the zesty finish. For an entry level bottling, this is really good. 2017-2025.”

**91 points** *View from the Cellar* - Issue 67 January/February 2017

“(L16069; disgorged in April 2016) Light bright yellow. High-pitched lemon, green apple and honeysuckle scents, along with a spicy ginger nuance. Nervy and light on its feet, offering zesty citrus fruit flavors that deepen on the back half. The floral quality repeats on the nicely persistent finish, which is firmed by a snap of dusty minerality.”

**89 points** *Vinous Media* - Spain’s New Releases, Part 2: Triumphs and Travails – May 16, 2017

“Confident saline and citrus aromas are a good entry to this clean, fairly lean brut. Lime and tangerine flavors are racy and not too sweet, while this is fresh and well made on the finish.”

**88 points** *Wine Enthusiast* – April 2018

