

# 1+1=3 Cava Brut “Cygnus” N/V (sparkling, cert. organic)



**Winery:** Bodegas U Mes U Fan Tres (1+1=3)

**Region:** Cava D.O.

**Grapes:** 35% each Parellada and Xarel•lo, 30% Macabeo

**SRP:** \$18

**Winery:** 1+1=3 is one of the few wine growing estates in the Penedes that exclusively bottles its own production. At present, 20 hectares are planted with a variety of local and French grapes. Immense care is taken over the grape selection at full maturity. Aging

in vats or casks, according to the wine. Picking by hand, followed by a severe selection of only the healthiest and ripest grapes. Grape varieties are fermented separately. Also grapes originating from different parcels with varying exposure and age of vines are treated apart in order to keep all the character of the ‘terroir’.

**Wine:** This wine is produced from certified organic, estate-grown, hand-harvested grapes. The Parellada from came from 2 different 38-year-old bush-vine vineyards grown at 450 m elevation. The Xarel•lo from a single 26-year-old, cordon-trained vineyard at 315 m elevation, with limestone soil. The Macabeo from a single 46-year-old bush-vine vineyard at 260 m elevation. It was aged on its lees for 15 months prior to disgorging. All bottles are marked with a disgorgement date on the back label.

**Reviews:** (July 2016 disgorging) “The new release of Cava Cygnus Brut “Reserva” is again a slight variation of cépages from the other two new bottlings in the market, as this cuvée is comprised of thirty-five percent each of Parellada and Xarel-lo and thirty percent Macabeo, with some of the estate’s oldest vines used for this bottling. It is aged a shorter time on the lees- fifteen months in this case- and finished off with a dosage of eight grams per liter. The nose wafts from the glass in a vibrant mix of lime, tart orange, salty minerality, wild fennel, gentle smokiness and dried flowers. On the palate the wine is deep, full-bodied, crisp and very nicely balanced, with a nice touch of dosage, elegant mousse and very good length and grip on the complex finish. This is really the perfect balance for most casual Cava drinkers, but will seem a tad sweet to those that are more inclined towards low dosage bubbly. Fine juice. 2017-2027.” **91+ points** *View from the Cellar; Issue 67 January/February 2017*

“...Pale gold. Aromas of ripe lemon, peach and melon, accompanied by a hint of jasmine that emerges with air. Silky and seamless on the palate, showing good depth and heft to the juicy citrus fruit and honeydew flavors. Lingers with strong, fruity persistence, leaving melon and tangerine notes behind.” **90 points** *Vinous Media*

“The Non-Vintage Cygnus Brut Organic exhibits similar aromatics [a sophisticated nose of flowers, mineral, smoked nuts, and brioche] with greater depth and flavors on the palate. In recent years One Plus One Equals Three has been a reliable producer of quality Cava. These new releases are all excellent with several offering very good value.”

**90 points** *The Wine Advocate*



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