

# 1+1=3 Cava Brut Rosé Selecció N/V (sparkling)



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

**Region:** Cava D.O.

**Grapes:** Trepát, Garnacha and Pinot Noir

**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'.

**D.O.** The production of Cava is based in the south Catalonia, just south of Barcelona. Although this is the home of Cava within Spain, 7 different regions are allowed to produce Cava. The first commercially significant vintage of Cava was 1872. The wine was based on cool secondary fermentation in underground cellars, grapes sourced from high altitude vineyards yielding grapes with higher acidity and heavy bottles to resist explosion. Another force which made an impact was the vine louse phylloxera striking the Champagne of France.

**Wine:** Produced from organically-farmed (not certified), estate-grown, hand-harvested grapes. The vineyards range in age from 32 years old for the Trepát to 15 years for the Garnacha and Pinot Noir. Second fermentation commenced in bottle, which took three months at 57° F. The wine is aged for a minimum of 12 months on the lees prior to disgorging. The wine is disgorged to order and thus length of time on yeast varies. All bottles are marked with a disgorgement date on the back label.

## Reviews:

None yet



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