

1+1=3 Cygnus Brut Nature Reserva NV_(sparkling)



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

Region: Cava D.O.

Grapes: 40% Xarel•lo and 30% each Parellada and Macabeo

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: All fruit was hand harvested in mid-late Sept. from certified organic vineyards. The Parellada came from 2 different 38-year-old bush-vine vineyards at 450 m. The Xarel•lo from a single 26-year-old, cordon-trained vineyard at 315 m, with limestone soil. Finally, the Macabeo from a single 46-year-old bush-vine vineyard at 260 m. The wine was aged for 24 months on lees prior to disgorging in May 2016. Dosage: 0 g/l

Reviews:

“The cépages of the Cygnus Brut Nature “Reserva” is slightly different than the “1+1=3” bottling, as it is a mix of forty percent Xarel-lo, thirty percent each of Parellada and Macabeo, with the wine spending fully two years aging on its fine lees. The bouquet is deep and a touch more precise than very good “1+1=3”, offering up scents of lime, tart orange, beautiful, salty minerality, a touch of ocean breeze and wild fennel. On the palate the wine is pure, full-bodied, crisp and very nicely balanced, with bright, well-integrated acids, lovely focus and grip, refined, pinpoint bubbles and impressive length and grip on the well-balanced finish. A lovely example. (Drink between 2017-2027)”

92 points *View from the Cellar, January 2017 (May 2016 disgorging)*

“The Non-Vintage Cygnus Brut Nature Organic offers up a sophisticated nose of flowers, mineral, smoked nuts, and brioche along with excellent balance and length 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.”

91 points *The Wine Advocate, May 2011*

“(disgorged in May 2016 after two years on its lees and with zero dosage) Light bright yellow. High-pitched citrus and orchard fruit scents are complemented by notes of white flowers, ginger and chalky minerals. Dry and sharply focused, offering nicely concentrated orange and quince flavors and a refreshing touch of bitter herbs. Finishes firm, stony and quite long, with resonating spiciness and excellent clarity.”

90 points *Vinous Media, May 2017*



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