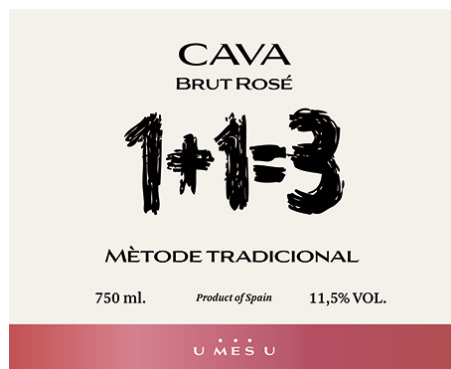


1+1=3 Cava Brut Rosé Selecció (Sparkling Wine)



1+1=3 (One Plus One Makes Three) started its business activity in Masía Navinès, located in Guardiola de Font Rubí, in the year 2000. The founders Josep Anton Bonell and the oenologist Josep Piñol already had a great experience in the wine world, but starting the company meant a new beginning for our 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. Meticulous care is taken over the vineyards as well as the vinification; the result is a range of delicious wines with the emphasis on finesse, elegance and a perfect balance.

Appellation	Cava D.O.
Grapes	50% Garnacha, 50% Pinot Noir from vines averaging 20 years old
Altitude / Soil	400-480 meters / brown-orange, clay-loam over chalky subsoil
Farming Methods	Certified Organic, Vegan
Harvest	Hand and machine harvest, starting on August 20 and ending on September 25
Production	Harvested grapes are brought straight to the press, no extended skin contact, fermentation at low temperature for 2 months
Aging	Aged between 12-15 months, Dosage of 8g/l
UPC / SCC / Pack	839318000590 / 20839318000525 / 12

Reviews:

“The current release of 1+1=3 Cava Brut Rosé is quite pale in color, with just a gentle kiss of pink. The cépages here is again quite unique in my experience for Cava Rosé, being composed of a mix of seventy-five percent Garnacha, fifteen percent Pinot Noir and only ten percent Trepát. It is aged for a minimum of twelve months sur latte and again, finished with a dosage of eight grams per liter. The bouquet here is quite delicate and stylish, offering up scents of strawberries, a touch of tangerine, gentle smokiness, rose petals and a fine base of white soil tones. On the palate the wine is crisp, full-bodied and beautifully balanced, with fine depth in the mid-palate, frothy mousse and excellent length and grip on the complex and quite elegant finish. This is lovely juice. 2018 -2028.”

90 points *View from the Cellar*; Issue #75 - July 2018

“Light, bright orange. Orange zest, redcurrant and lavender, along with a zesty mineral topnote. Silky and focused on the palate, offering energetic red berry, citrus pith flavors and a hint of smokiness on the back half. Closes on a vibrant mineral note, displaying very good energy and a persistent blood orange accent. (Lot 17267; disgorged in November, 2017; eight grams per liter of residual sugar) 2019-2023”

90 points *Vinous Media*; April 25, 2019

