

1+1=3 Cygnus Brut Nature (organic) NV (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.

Appellation	Cava D.O.
Grapes	40% Xarel•lo and 30% each Parellada and Macabeo
Altitude / Soil	260-450 meters / mix of clay-loam and limestone
Farming Methods	Certified Organic Vineyards
Harvest	Hand harvested starting in late August and running until late September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged for between 20 and 24 months prior to disgorging, no dosage
UPC / SCC / Pack	8-39318-00062-0 / 2-08393-18000-624 / 12

Reviews:

“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. 2017-2027.” **92 points** *View from the Cellar*; Issue #67 - January/February 2017

“The wine delivers excellent depth and complexity in its aromatic constellation of breadfruit, sea salts, white soil tones, dried flowers and a nice touch of menthol in the upper register. On the palate the wine is deep, full-bodied, focused and complex, with beautifully buffered acids, a fine core, very elegant mousse and impressive length and grip on the classy finish. This is excellent Brut Nature. 2018-2030.” **91+ points** *View from the Cellar*; Issue #75 – May/June 2018

“Limpid straw-yellow. Mineral-accented citrus and pit fruits, toasty lees, sweet butter and pungent flowers on the expansive nose. Supple and energetic on the palate, offering ripe tangerine and white peach flavors that show very good clarity thanks to a mineral topnote that gains strength with air. Tightens up steadily on a long, lively finish that leaves notes of pear and candied ginger behind.” **91 points** *Vinous Media*; “Mediterranean Spain: Diversity and Consistency” - April 25, 2019

“Clean, fresh apple aromas and a minerally, citric palate are on point for brut nature. A lightly salty set of persimmon and apple flavors finishes lively, with dry citrus notes on the finish.” **89 points** *The Wine Enthusiast*; November 2018

