

# 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.

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

## Reviews:

“This wine’s richness develops across an elegant texture, filling out citrusy acidity with yellow-apple freshness and broader, lush notes of cream. Though only marginally more expensive than the bodega’s Cygnus Brut, this Brut Nature plays at a significantly higher level.”

**92 points** *Wine & Spirits Magazine*; Year’s Best Summer Sparkers – August 2019

“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

