

1+1=3 Cygnus Brut (organic) NV (Sparkling Wine)



U MES U (formerly known as 1+1=3) is a winery located in **Font-Rubí**, in the **Alt Penedès** region, Spain. Since the beginning, in 2000, we focused on sustainable practices and elaborating wines with a distinctive character, far from conventionalism.

Our project is underpinned by the passion of people behind it, people that **sum visions and efforts** to reach their goals. Thus, in 2014 we elaborated one of the first no sulphite-added cavas –internationally renowned for its quality-, and since 2018 all our wines and cavas have the **Organic Certification**.

Today, the third generation of the cellar keeps caring for the environment and elaborating wines under the **Penedès and Cava Denomination of Origin** to keep surprising all palates.

Appellation	Cava D.O.
Grapes	35% Parellada, 35% Xarel•lo and 30% Macabeu
Altitude / Soil	260-450 meters / mix of clay-loam and limestone
Farming Methods	Certified organic grapes from 4 vineyard plots: <i>Camp Gran, Parada Llarga, La Font and La Masia</i> ; Vegan
Harvest	All fruit was hand harvested in mid-late September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged on the lees for 15 months prior to disgorging and release, 8g/l dosage
UPC / SCC / Pack	8-39318-00061-3 / 2-08393-18000-617 / 12

Reviews:

“A selection of organically farmed parellada, xarel-lo and macabeo from four estate parcels in Penedès, this delivers the creamy richness of those classical Cava varieties bottle-aged on the lees, upping the ante with refreshing pink grapefruit flavors. Those flavors volatilize into citrus scents that last, deliciously savory.”

92 points Wine & Spirits; Joshua Greene - August 2021 (**Best Buy**)

“Pale yellow. A lively, sharply focused nose features fresh citrus and orchard fruit and floral qualities, along with a zesty mineral nuance. Chewy, tightly focused lemon, quince and honeysuckle flavors show a refreshingly bitter edge and a spicy touch of ginger. Finishes dry and precise, with a repeating floral note and very good persistence. Lot #19234, disgorged in September 2019. 2021- 2024”

90 points Vinous Media; Josh Reynolds – March 2021

“The brand new arrival of Cygnus’ organic Brut non-vintage Cava has a slightly different cépages from the Brut Nature, as the blend for this bottling is thirty-five percent each of Xarel-lo and Parellada and thirty percent Macabeo. This wine is from the base year of 2018 and was aged fifteen to twenty months prior to its disgorgement in August 2020, with a finishing dosage of eight grams per liter. The wine delivers a refined bouquet of lemon, tart pear, a touch of lemongrass, fleur de sel, chalky soil tones and a wisp of white flowers. On the palate the wine is crisp, full-bodied and shows lovely mineral drive, with a good core, fine focus, pinpoint bubbles and good length and grip on the complex finish. This is a very nice bottle of Brut, but the current release of Brut Nature is a touch more precise on the backend to my palate. 2021-2035+.”

89 points View from the Cellar; John Gilman - Issue #67 - January/February 2021

“Apple and mild citrus aromas are touched up by vanilla but also green notes of lettuce leaf. A citric, acid-driven palate delivers flavors of briny orange and grapefruit, while this wine feels healthy on a long finish.”

89 points The Wine Enthusiast; November 2018

