

1+1=3 Cygnus Brut (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	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</i> and <i>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:

“The nose wafts from the glass in a vibrant mix of lime, tart orange, salty minerality, wild fennel, gentle smokiness and dried flowers. On the palate the wine is deep, full-bodied, crisp and very nicely balanced, with a nice touch of dosage, elegant mousse and very good length and grip on the complex finish. This is really the perfect balance for most casual Cava drinkers, but will seem a tad sweet to those that are more inclined towards low dosage bubbly. Fine juice. 2017-2027.”

91+ points *View from the Cellar*; Issue #67 - January/February 2017

“Light, bright yellow. Displays mineral-accented tangerine, pear and honeysuckle scents that show very good clarity and a candied ginger accent. Smooth, seamless and broad in the mouth, offering ripe citrus/orchard fruit flavors that slowly deepen and become spicier with air. Lingers nicely on a sharply delineated finish that leaves a subtle floral note behind. Drink 2019-2024.”

90 points *Vinous Media*; “Mediterranean Spain: Diversity and Consistency” - April 25, 2019

“The Non-Vintage Cygnus Brut Organic exhibits similar aromatics [a sophisticated nose of flowers, mineral, smoked nuts, and brioche] with greater depth and flavors 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.” **90 points** *The Wine Advocate*; May 2011

“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

