

1+1=3 Cava Brut (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	45% Xarel•lo, 30% Parellada and 25% Macabeo
Altitude / Soil	216-350 meters / mix of clay-loam and limestone
Farming Methods	Organic Methods (not certified); Vegan
Harvest	Hand and machine harvested fruit
Production	Varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Coupage (blend) aged for a minimum of 21 months on lees
UPC / SCC / Pack Size	839318000521 / 20839318000525 / 12

Reviews:

“This is a tight, floral blend of xarel•lo, parellada and macabeo, organically farmed at U Mes U’s estate vineyards in Penedès. Spring flower scents of narcissus meet green apple and pear nectar flavors in a luscious Cava. The touch of sweetness in the end will meld well with jamón serrano.”

90 points Wine & Spirits; Joshua Greene – August 2021

“The new release of Cava “1+1=3” non-vintage Brut is made from a blend of forty percent Xarel-lo, thirty-five percent Parellada and twenty-five percent Macabeo. The vineyards are all farmed organically and the grapes are hand-harvested. The wine is from the base year of 2019 and was disgorged in October of 2021, after a bit more than a year and a half on the fine lees. The finishing dosage was 8.5 grams. The wine offers up a bright and nicely precise nose of lemon, lime, wild fennel, salty minerality and a topnote of dried flowers. On the palate the wine is zesty, fullish and nicely balanced, with a good core and soil signature, pinpoint bubbles and a sneaky long and complex finish. This is a very tasty bottle and a fine value. 2022-2035.”

89 points View from the Cellar; John Gilman - Issue #98 March-April 2022

“Bright yellow-gold. Fresh pit fruits, orange and a hint of smokiness on the nose and in the mouth. Chewy and focused, showing good depth and building spiciness on the nicely persistent finish, which leaves a hint of yellow plum behind. Lot #19093, disgorged in April 2019. 2021- 2024.”

89 Points Vinous; Josh Reynolds – March 2021

“This is a perennial favorite of mine for bargain bubbly, from a local importer and with great availability throughout the region. It is the classic cava grapes of xarello, parellada and macabeo, fermented and aged in the traditional champagne method, with the second (bubbly) fermentation in the bottle. Enjoy this with spicy salami, pasta or other light foods, or just turn a tough workday into a celebration. ABV: 11.5 percent.”

**** (EXCELLENT) The Washington Post;** By Dave McIntyre - October 26, 2018

