

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. In the year 2000, Josep Antoni Bonell and Josep Piñol joined forces to create U MES U, with the aim of making distinctive, terroir driven wines, inspired by the respect for the environment, the commitment to the Penedès tradition and the love for their land.

Since the beginning, in 2000, we focused on sustainable practices and producing 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. Since 2018 all our wines and cavas have Organic Certification. The three traditional grape varieties from Penedès are harmoniously blended to create 1+1=3 Brut, endowed with the perfect balance between freshness, minerality and delicate aging notes.

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% Macabeo (49-yr old vines), 35% Xarel•lo (30-yr-old vines) & 20% Parellada (41-yr-old vines)
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	Aged for a minimum of 12 months on lees (disgorging date on back label); 8.5 gr/liter Residual sugar
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

