

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	40% Macabeo (49 year old vines), 30% Xarel•lo (23 year old vines) & 30% Parellada (54-year-old vines)
Altitude / Soil	350 meters above sea level with mix of clay-loam and limestone soils
Farming Methods	Organic and Vegan certified
Harvest	Hand harvested
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:

“The Cava “1+1=3” non-vintage Brut is made from a cépages of forty percent Macabeu, thirty percent Xarel-lo and thirty percent Parellada, with both the Macabeu and Parellada vines averaging more than fifty years of age and all of the grapes grown organically. The wine was aged for at least twelve months sur latte and finished with a dosage of 8.5 grams per liter after its disgorgement in July of 2022. The wine offers up a lovely bouquet of lemon, tart pear, wild fennel, salty minerality and a topnote of dried flowers. On the palate the wine is deep, full-bodied, focused and complex, with a good core, fine soil undertow, frothy mousse and a long, well-balanced and quite classy finish. This is a lovely bottle of Cava Brut. 2023-2035+.”

90 points View from the Cellar; John Gilman - Issue #103 January-February 2023

“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 Magazine; Joshua Greene - August 2021

“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 Media; Josh Reynolds - March 2021

“This wine has a nose of nectarine, Gala apple and cashew. It is bright in the mouth, offering flavors of ripe summer peach, Valencia orange and lime zest with a hint of pie crust.”

88 points Wine Enthusiast; Mike DeSimone - Issue November 2022

