

1+1=3 Cava Brut Rosé Selecció (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	50% Garnacha, 50% Pinot Noir from vines averaging 20-years-old
Altitude / Soil	400-480 meters / brown-orange, clay-loam over chalky subsoil
Farming Methods	Certified Organic and Vegan
Harvest	Hand and machine harvest, starting on August 20 and ending on September 25
Production	Harvested grapes are brought straight to the press, no extended skin contact, fermentation at low temperature for 2 months
Aging	Aged between 12-15 months, Dosage of 8g/l
UPC / SCC / Pack Size	839318000590 / 20839318000525 / 12

Reviews:

“The Cava “1+1=3” Rosé “Seleccion” is crafted from a fifty-fifty blend of Garnacha and Pinot Noir. The wine was aged sur latte for fifteen months and finished with a dosage of 8.5 grams per liter. It is a lovely pale salmon color and offers up a pretty and refined bouquet tart strawberries, melon, a lovely base of minerality, lemongrass and a touch of lavender in the upper register. On the palate the wine is crisp, young and full-bodied, with an excellent core and mineral undertow, refined mousse and fine balance on the long, focused and complex finish. This is really good and quite dry for its dosage level, as the underlying minerality just eats up the perception of sweetness on the backend. First class Cava. 2023-2040.”

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

