

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	85% Garnacha, 15% Pinot Noir
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” Brut Rosé Selecció is crafted this year from a blend of eighty-five percent Garnaxta and fifteen percent Pinot Noir, with the vines farmed organically and twenty years of age. It is from the base year of 2021 and was disgorged in May of 2023 and finished with a dosage of 8.5 grams per liter. The wine is a lovely pale salmon in color and offers up a bouquet of strawberries, melon, white soil tones, lemongrass, just a whisper of brown spice tones and a topnote of dried rose petals. On the palate the wine is bright, focused and full-bodied, with good depth at the core, elegant mousse, lovely balance and a long, poised and complex finish. This is really good juice and a fine, fine value! 2924-2040.”

90+ points View from the Cellar; John Gilman; Issue 109, January – February 2024 .

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. .

“NV’1+1=3’ Rose Cava- A blend of mainly Garnacha (85%) with the remainder Pinot Noir, this offers a salmon hue with bright red raspberry and Bing cherry flavors with salted walnut and shades of orange zest on the palate. Soft and smooth throughout the drinking experience, this is a really nice value at a little over 20 bucks USD. Drink 2024-2030” **90 points OwenBargreen.com;** Owen Bargreen - November 18, 2024

