

Cygnus Albireo Brut Reserva (Organic) 2021 (Sparkling Wine)

CYGNUS
ALBIREO



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 sulfite-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	35% Xarel•lo 35% Macabeo 30% Parellada
Altitude/Soil	260-450 meters / range of soil from deep/stony to clay-loam and limestone
FarmingMethods	Organic and Vegan certified
Harvest	Harvest in small boxes by hand starting beginning of September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged for a minimum of 18 months on lees (disgorging date on back label); 8.5 gr/liter Residual sugar
UPC/SCC/PackSize	839318000613 / 20839318000617 / 12

Reviews:

“Bodegas U Mes U Fan Tres NV Cygnus Albireo Brut Reserva (Cava). Complex aromatics and a crisp palate deliver lemongrass and lime zest, crisp pear and a squeeze of lemon. Creamy mousse and a sprinkle of celery salt enliven the finish. Bodegas U Mes U Fan Tres.”

92 points Wine Enthusiast. E.C.B; October, 2025

“The 2021 Cygnus “Albireo” Cava Brut Reserva from U Mes U is crafted from a blend of thirty-five percent each of Xarel-lo and Parellada and thirty percent Macabeu, with the vineyards all farmed organically. These are all relatively old vines, with the Xarel-lo thirty years of age, the Parellada forty-one years-old and the Macabeu vines forty-nine years of age! The wine was given thirty months aging sur lattes prior to its disgorgement in October of 2024; it was finished with a dosage of 8.5 grams per liter. It offers up a superb bouquet of breadfruit, lemon peel, menthol, wild fennel, chalky minerality and a topnote of lemongrass. On the palate the wine is bright, fullbodied, focused and complex, with fine depth at the core, good soil undertow, frothy mousse and a long, beautifully balanced and precise finish. This is very fine Cava. 2025-2040.”

90+ points View from the Cellar; John Gilman - Issue #117 May-June 2025

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