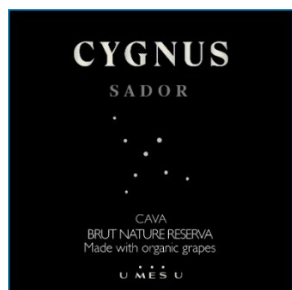


Cygnus Sador Brut Reserva (organic) NV (Sparkling Wine)



U M E S 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	40% Xarel•lo, 40% Parellada, 20% Macabeo, estate-grown vineyards averaging 37 years
Altitude / Soil	260-450 meters / range of soils from deep/stony to clay-loam and limestone
Farming Methods	Organic and Vegan certified
Harvest	
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged on the lees for minimum 15 months prior to disgorging and release, no dosage
UPC / SCC / Pack	839318000620 / 20839318000624 / 12

Reviews:

“The Cygnus “Sador” cuvée has a slightly different cépages from the Albireo, as here the blend is forty percent each of Xarel-lo and Parellada and twenty percent Macabeo. Like the previous examples, the wine is from the base year of 2019 and this cuvée was disgorged in November of 2021 and is non-dosé. The bouquet is beautifully precise and expressive, hopping from the glass in a mix of lemon, pink grapefruit, very salty minerality, dried flowers and a topnote of lemongrass. On the palate the wine is deep, full-bodied, mineral-driven and snappy, with a fine core, frothy mousse and a long, youthful and complex finish. Without its bit of finishing dosage, I would be inclined to tuck away the Sador in the cellar for just a year or two and let its acids relax a bit more before drinking it. However, as I often find is the case with Brut Nature bottlings of top flight Cava, the aromatic and flavor precision here is exemplary. 2023-2045+.”

90+ points *View from the Cellar*; John Gilman - Issue #98 March-April 2022

