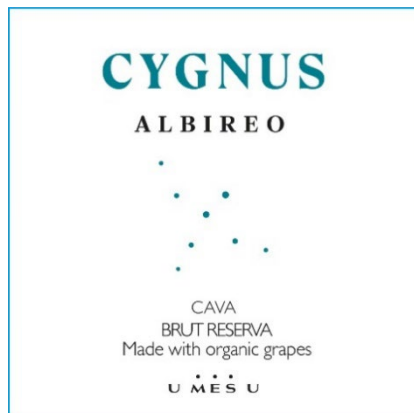


Cygnus Albireo Brut Reserva (organic) NV (Sparkling Wine)



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 cava –internationally renowned for its quality-, and since 2018 all our wines and cava 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% Parellada (41-yr-old vines), 35% Xarel•lo (30-yr-old vines) & 30% Macabeo (49-yr old vines)
Altitude / Soil	260-450 meters / range of soil 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
UPC / SCC / Pack	839318000613 / 20839318000617 / 12

Reviews:

“The Cygnus “Albireo” bottling is crafted from a combination of thirty-five percent each of Parellada and Xarel-lo, coupled with thirty percent Macabeo. The vines are a bit older for this bottling than in the regular Brut NV, with the Macabeo vines nearly fifty years of age now. The wine is from the base year of 2019 again and was disgorged in October of 2021, with 8.5 grams of finishing dosage. The wine shows more depth on the nose than the regular bottling, offering up scents of green apple, fresh lime, a touch of menthol, lovely, salty soil tones and a topnote of lemongrass. On the palate the wine is vibrant, full-bodied, focused and nascently complex, with an excellent core of fruit, fine mineral signature, frothy mousse and a long, crisp and beautifully balanced finish. This has the depth in the mid-palate to repay aging and is an excellent value! Altogether, just a touch more serious than the regular bottling. 2022-2045+.”

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

