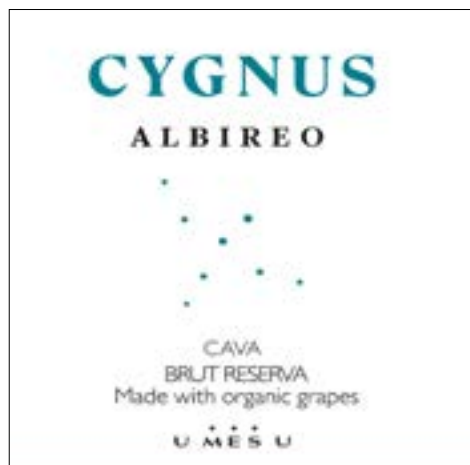


Cygnus Albireo Brut Reserva (organic) NV (Sparkling Wine)



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. Albireo, a bluish-red double star in the Cygnus Constellation, inspires a Cava with an honest personality, fresh and plenty of subtle aromas. Made with the three Catalonia's traditional and indigenous grape varieties, Albireo stands out for its crispness and complexity.

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	45% Macabeo (49-yr old vines), 35% Xarel•lo (30-yr-old vines) & 20% Parellada (41-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	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 12 months on lees (disgorging date on back label); 8.5 gr/liter Residual sugar
UPC / SCC / Pack Size	839318000613 / 20839318000617 / 12

Reviews:

“Aromas of lemon curd, orange blossom and croissant set the scene for flavors of pineapple, lemon-lime sorbet, marzipan and rose water. This wine is lightly effervescent on the tongue and has a bright lemon zest finish.”

90 points **The Wine Enthusiast**; Mike DeSimone - November 2022

“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

