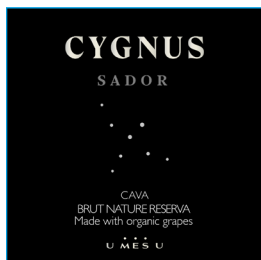


Cygnus Sador Brut Reserva (Organic) NV (Sparkling Wine)



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.

Sador, a yellow supergiant star in the Cygnus constellation, inspires a truly complex Cava. Intense, fine and endowed with a deep and elegant character. A Cava of extraordinary finesse that acquires greater complexity and enticing aging notes as it ages in the darkness of the underground cellars.

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 old
Altitude / Soil	260-450 meters / range of soils 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 on the lees for minimum 15 months prior to disgorging and release. No Dosage.
UPC / SCC / Pack Size	839318000620 / 20839318000624 / 12

Reviews:

“This excellent Cava house has been turning out very fine bottlings under the labels, “1+1=3” and “1+1=3 Cava Brut Rosé Selecció,” and they have sold very well at prices of \$19 and \$20, respectively. I assume they are made in significantly greater quantities than this wine, which is organic grapes and vegan certified. Those characteristics indicate the seriousness of the producer with this wine and its very slightly sweeter stablemate (“Albireo” Brut Reserva), but even more important is its extraordinary performance in the glass for an asking price of \$22. It is wonderfully flavorful and yet still detailed for a sparkling wine at this price level, and that this was achieved without adding any sugar after disgorging (hence “Brut Nature”) is really quite remarkable. The wine hits just the right balance between fruitiness and restraint, with subtly yeasty aromas leading to flavors that recall Golden Apples with a lemony edge and a finish that is as mineral as it is fruity.”

92 points Wine Review Online; Michael Franz Jan 2, 2024

“The cépages of the Cygnus “Sador” Brut Nature Reserva is forty percent each of Macabeu and Xarel-lo and twenty percent Perellada. The wine was aged fifteen months on its fine lees prior to disgorgement and is non-dosé. The bouquet is bright and expressive, wafting from the glass in a mix of lemon, menthol, salty minerality, lemongrass and dried flowers. On the palate the wine is bright, full-bodied, focused and very well-balanced, with good depth at the core, frothy mousse and a long, vibrant and complex finish. Good juice. 2023-2040.”

90 points View from the Cellar; John Gilman - Issue #103 January/February 2023.

