

1+1=3 Cygnus Brut Nature (organic) NV (Sparkling Wine)



1+1=3 (One Plus One Makes Three) started its business activity in the year 2000. The founders Josep Anton Bonell and oenologist Josep Piñol already had a great experience in the wine world, but starting the company meant a new beginning for their cellar in Alt Penedès. The name 1+1=3 is about driving the company to be something more than just 2, by making the client be an active part of it.

1+1=3 grows red and white grapes and produces both still and sparkling wines. They are one of the few wine growing estates in Penedes that bottles its Cava production exclusively from estate grown grapes. In recent years they have converted all of their viticulture to organic methods and in 2015 they launched the *Cygnus* line of Cavas produced from certified organic vineyards.

Appellation	Cava D.O.
Grapes	40% Xarel•lo and 40% Parellada and 20% Macabeo
Altitude / Soil	260-450 meters / mix of clay-loam and limestone
Farming Methods	Certified organic vineyards; Vegan
Harvest	Hand harvested starting in late August and running until late September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged for between 20 and 24 months prior to disgorging, no dosage
UPC / SCC / Pack	8-39318-00062-0 / 2-08393-18000-624 / 12

Reviews:

“Cygnus Brut Nature is a cava of extraordinary finesse that acquires greater elegance and complexity as it ages in the darkness of the underground galleries. Intense aromas of ripe white fruit with citrus memories. Palate balanced, creamy, with elegant mineral and fine pastry notes.”

95 points Bio Wein Preis; International Organic Wine Awards - **Gold 2019**

“This wine’s richness develops across an elegant texture, filling out citrusy acidity with yellow-apple freshness and broader, lush notes of cream. Though only marginally more expensive than the bodega’s Cygnus Brut, this Brut Nature plays at a significantly higher level.”

92 points Wine & Spirits Magazine; Year’s Best Summer Sparklers – August 2019

“The new release of Cygnus organic Brut Nature Reserva is produced from a blend of forty percent each of Parellada and Xarel•lo and twenty percent Macabeo. It is from the base year of 2017 and was disgorged in August of 2020. The wine offers up a refined nose of breadfruit, raw almond, ocean breeze, white soil tones and a nice touch of gently musky spring flower in the upper register. On the palate the wine is vibrant, full-bodied and nicely mineral in personality, with a lovely core of fruit, elegant mousse, fine focus and grip and a long, very nicely balanced and complex finish. Fine juice. 2021-2035+.”

91 points View from the Cellar; John Gilman - Issue #91 January-February 2021

“Limpid yellow-gold. Aromas of yellow apple, orange zest, peach and buttered toast are complemented by chalky mineral and floral nuances. Sappy and broad on the palate, offering pear nectar, lemon curd and honey flavors that tighten up slowly on the back half. A floral note emerges on the long, sappy finish, which shows good clarity and a repeating honey note. Lot #19017, disgorged in January 2019. 2021- 2024”

91 points Vinous; Josh Reynolds – March 2021

“Distinctive nose with peach, jasmine some green apple and bakery. Dry, crisp and refreshing on the palate, with a delicate mousse.” **90 points Decanter World Wine Awards;** Silver Medal 2019

