

1+1=3 Cygnus Brut (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	35% Parellada, 35% Xarel•lo and 30% Macabeu
Altitude / Soil	260-450 meters / mix of clay-loam and limestone
Farming Methods	Certified organic grapes from 4 vineyard plots: <i>Camp Gran, Parada Llarga, La Font and La Masia</i> ; Vegan
Harvest	All fruit was hand harvested in mid-late September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged on the lees for 15 months prior to disgorging and release, 8g/l dosage
UPC / SCC / Pack	8-39318-00061-3 / 2-08393-18000-617 / 12

Reviews:

“A selection of organically farmed parellada, xarel-lo and macabeo from four estate parcels in Penedès, this delivers the creamy richness of those classical Cava varieties bottle-aged on the lees, upping the ante with refreshing pink grapefruit flavors. Those flavors volatilize into citrus scents that last, deliciously savory.”

92 points *Wine & Spirits*; Joshua Greene - August 2021 (**Best Buy**)

“Pale yellow. A lively, sharply focused nose features fresh citrus and orchard fruit and floral qualities, along with a zesty mineral nuance. Chewy, tightly focused lemon, quince and honeysuckle flavors show a refreshingly bitter edge and a spicy touch of ginger. Finishes dry and precise, with a repeating floral note and very good persistence. Lot #19234, disgorged in September 2019. 2021- 2024”

90 points *Vinous Media*; Josh Reynolds – March 2021

“The brand new arrival of Cygnus’ organic Brut non-vintage Cava has a slightly different cépages from the Brut Nature, as the blend for this bottling is thirty-five percent each of Xarel-lo and Parellada and thirty percent Macabeo. This wine is from the base year of 2018 and was aged fifteen to twenty months prior to its disgorgement in August 2020, with a finishing dosage of eight grams per liter. The wine delivers a refined bouquet of lemon, tart pear, a touch of lemongrass, fleur de sel, chalky soil tones and a wisp of white flowers. On the palate the wine is crisp, full-bodied and shows lovely mineral drive, with a good core, fine focus, pinpoint bubbles and good length and grip on the complex finish. This is a very nice bottle of Brut, but the current release of Brut Nature is a touch more precise on the backend to my palate. 2021-2035+.”

89 points *View from the Cellar*; John Gilman - Issue #67 - January/February 2021

“Apple and mild citrus aromas are touched up by vanilla but also green notes of lettuce leaf. A citric, acid-driven palate delivers flavors of briny orange and grapefruit, while this wine feels healthy on a long finish.”

89 points *The Wine Enthusiast*; November 2018

