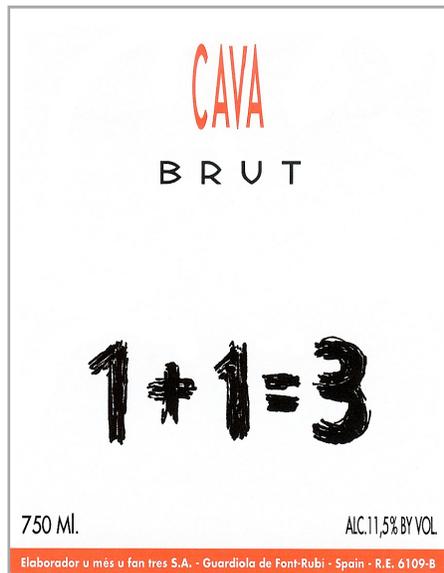


1+1=3 Cava Brut N/V (sparkling)



Winery: Bodegas U Mes U Fan Tres (1+1=3)

Region: Cava D.O.

Grapes: 45% Xarel-lo, 30% Parellada and 25% Macabeo

Winery: 1+1=3 is one of the few wine growing estates in the Penedes that exclusively bottles its own production. At present, 20 hectares are planted with a variety of local and French grapes. Immense care is taken over the grape selection at full maturity. Aging in vats or casks, according to the wine. Picking by hand, followed by a severe selection of only the healthiest and ripest grapes. Grape varieties are fermented separately. Also grapes originating from different parcels with varying exposure and age of vines are treated apart in order to keep all the character of the 'terroir'.

D.O. The production of Cava is based in the south Catalonia, just south of Barcelona. Although this is the home of Cava within

Spain, 7 different regions are allowed to produce Cava. The first commercially significant vintage of Cava was 1872. The wine was based on cool secondary fermentation in underground cellars, grapes sourced from high altitude vineyards yielding grapes with higher acidity and heavy bottles to resist explosion. Another force which made an impact was the vine louse phylloxera striking the Champagne of France.

Wine: Produced from estate-grown, hand-harvested grapes, this Cava was bottled in Spring 2010 using yeast from the Oenologist Institute of Champagne. Second fermentation commenced in bottle, which took three months at 57° F. This wine was aged in the bottle for 21 months before disgorging. The wine is disgorged to order and thus length of time on yeast varies. All bottles are marked with a disgorgement date on the back label.

Reviews: "The November 2015 disgorgement of 1+1=3 Cava is the most recent release from this fine bodegas, and it is precise and absolutely outstanding. The blend is the same traditional mix of the "Big Three" varieties of Cava, with forty-five percent of the blend Xarel-lo, thirty percent Parellada and twenty-five percent Macabeu, with the wine having spent just under two years aging on its fine lees. The bouquet jumps from the glass in a complex and vibrant mélange of lemon, pear, ocean breeze, salty soil tones, dried flowers and a gentle topnote of menthol. On the palate the wine is deep, bright, focused and rock solid at the core, with lovely nascent complexity, zesty acids, frothy mousse and excellent length and grip on the beautifully-balanced and youthful finish." **92+ points** *View from the Cellar*, Issue 61 January/February 2016

"Spiced apple and toast aromas are clean and direct. On the palate, it's malic and citric, with lime and white grapefruit flavors. A citrusy finish with a note of salt maintains freshness." **87 points** *Wine Enthusiast*, November 2016



Selected by Aurelio Cabestrero®

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571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

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