

1+1=3 Cava Brut (Sparkling Wine)



U M E S 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 M E S 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. The three traditional grape varieties from Penedès are harmoniously blended to create 1+1=3 Brut, endowed with the perfect balance between freshness, minerality and delicate aging notes. 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%Macabeo (49 year old vines), 30%Xarel•lo (23 year old vines)& 30%Parellada (54-year-old vines)
Altitude / Soil	350metersabove sea level with mix of clay-loam and limestone soils
Farming Methods	Organic and Vegan certified
Harvest	Hand harvested
Production	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	839318000521 / 20839318000525 / 12

Reviews:

“The new arrival of Cava “1+1=3” non-vintage Brut is composed from a *cépages* of forty percent Xarel-lo, thirty percent each of Parellada and Macabeo. The vines are farmed organically and, most importantly, the grapes are hand-harvested. The wine is from the base year of 2022 and was disgorged in January of 2025; it was finished with a *dosage* was 8.5 grams. The wine’s bouquet is bright and complex, offering up notes of lemon, breadfruit, a touch of menthol, lemongrass and a lovely base of chalky, salty soil tones. On the palate the wine is crisp, full-bodied, focused and complex, with a good core of fruit, fine mineral undertow, frothy *mousse* and lovely balance on the long and vibrant finish. This is very, very good entry level Cava! 2025-2045.”

90 points View from the Cellar; John Gilman - Issue #117 May-June 2025

“A sparkling wine that impressively delivers over its price point with aromas of apple blossom and celery salt, followed by flavors of crisp apple through a moderate to finish.”

90 points Wine Enthusiast; Best Buy-E.C.B, June-July 2025

“NV ‘1+1=3’ Cava- Made from old vine Macabeo, Xarel-lo and parellada, this offers good tension with a smooth mousse. Juicy melon and citrus fruits combine with salty undercurrents on the palate. This is really good for the price. Drink 2024-2030.”

89 points OwenBargreen.com; Owen Bargreen - November 18, 2024

