

1+1=3 Cava Brut (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. 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(49yearoldvines),30%Xarel•lo(23yearoldvines)&30%Parellada(54-year-oldvines)
Altitude / Soil	350metersabovesea levelwithmixofclay-loamandlimestone soils
Farming Methods	Organicand Vegan certified
Harvest	Handharvested
Production	Varietiesarefermentedseparatelyintemperature controlled,stainlesssteel tanks
Aging	Agedforaminimumof12monthsonlees(disgorgingdateonbacklabel);8.5gr/liter Residualsugar
UPC / SCC / Pack Size	839318000521/20839318000525/12

Reviews:

“The new release of Cava “1+1=3” non-vintage Brut is crafted this year from a blend of forty percent Xarel-lo, thirty-five percent of Parellada and twenty-five percent Macabeo. The vines lie at an altitude of three hundred and fifty meters in the Alt Penedès and are farmed organically, with the grapes are hand-harvested. The wine was finished with a *dosage* was 8.5 grams after its disgorgement. It offers up a bright and complex bouquet of tart pear, lemon, wild fennel, salty white soil tones and a touch of menthol in the upper register. On the palate the wine is bright, focused and full-bodied, with a lovely core, excellent soil undertow, frothy *mousse* and a long, complex and very nicely balanced finish. This is a fine bottle of Cava and an excellent value. 2026-2035+.”

91 points View from the Cellar; John Gilman - Issue #123 May-June2026

“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

