

# 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.

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| <b>Appellation</b>           | Cava D.O.   |
| <b>Grapes</b>                | 40% Macabeo (49 year old vines), 30% Xarel•lo (23 year old vines) & 30% Parellada (54-year-old vines) |
| <b>Altitude / Soil</b>       | 350 meters above sea level with mix of clay-loam and limestone soils                                  |
| <b>Farming Methods</b>       | Organic and Vegan certified   |
| <b>Harvest</b>               | Hand harvested  |
| <b>Production</b>            | Varieties are fermented separately in temperature controlled, stainless steel tanks                   |
| <b>Aging</b>                 | Aged for a minimum of 12 months on lees (disgorging date on back label); 8.5 gr/liter Residual sugar  |
| <b>UPC / SCC / Pack Size</b> | 839318000521 / 20839318000525 / 12  |

## Reviews:

“The Cava “1+1=3” non-vintage Brut is made from a cépages of forty percent Macabeu, thirty percent Xarel-lo and thirty percent Parellada, with both the Macabeu and Parellada vines averaging more than fifty years of age and all of the grapes grown organically. The wine was aged for at least twelve months sur latte and finished with a dosage of 8.5 grams per liter after its disgorgement in July of 2022. The wine offers up a lovely bouquet of lemon, tart pear, wild fennel, salty minerality and a topnote of dried flowers. On the palate the wine is deep, full-bodied, focused and complex, with a good core, fine soil undertow, frothy mousse and a long, well balanced and quite classy finish. This is a lovely bottle of Cava Brut. 2023-2035+.”

**90 points View from the Cellar;** John Gilman - Issue #103 January-February 2023

“The brand new release of Cava “1+1=3” non-vintage Brut is composed from a cépages of forty percent Xarel-lo, thirty-five percent Parellada and twenty-five percent Macabeo. The vines are farmed organically and, most importantly, the grapes are hand-harvested. The wine is from the base year of 2021 and was disgorged in May of 2023, after a bit more than a year and a half on the fine lees. The finishing dosage was 8.5 grams. The wine delivers an aromatic constellation of tart pear, lemon, wild fennel, salty minerality, raw almond and a topnote of dried flowers. On the palate the wine is bright, young and zesty, with a full-bodied format, frothy mousse, fine focus and balance and a long, complex finish. This is a very user-friendly bottle of Cava, but for those who drink top flight Spanish sparklers often, the dosage might still stick out a bit. Good juice. 2024- 2035.”

**89 points View from the Cellar;** John Gilman - Issue #109 January-February 2023

