

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. Since the beginning, in 2000, we focused on sustainable practices and elaborating 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. Thus, in 2014 we elaborated one of the first no sulphite-added cavas –internationally renowned for its quality–, and since 2018 all our wines and cavas have the **Organic Certification**.

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	45% Xarel•lo, 30% Parellada and 25% Macabeo
Altitude / Soil	216-350 meters / mix of clay-loam and limestone
Farming Methods	Organic Methods (not certified); Vegan
Harvest	Hand and machine harvested fruit
Production	Varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Coupage (blend) aged for a minimum of 21 months on lees
UPC / SCC / Pack Size	839318000521 / 20839318000525 / 12

Reviews:

“This is a tight, floral blend of xarel•lo, parellada and macabeo, organically farmed at U Mes U’s estate vineyards in Penedès. Spring flower scents of narcissus meet green apple and pear nectar flavors in a luscious Cava. The touch of sweetness in the end will meld well with jamón serrano.”

90 points Wine & Spirits; Joshua Greene – August 2021

“The new release of Cava “1+1=3” non-vintage Brut is made from a blend of forty percent Xarel-lo, thirty-five percent Parellada and twenty-five percent Macabeo. The vineyards are all farmed organically and the grapes are hand-harvested. The wine is from the base year of 2019 and was disgorged in October of 2021, after a bit more than a year and a half on the fine lees. The finishing dosage was 8.5 grams. The wine offers up a bright and nicely precise nose of lemon, lime, wild fennel, salty minerality and a topnote of dried flowers. On the palate the wine is zesty, fullish and nicely balanced, with a good core and soil signature, pinpoint bubbles and a sneaky long and complex finish. This is a very tasty bottle and a fine value. 2022-2035.”

89 points View from the Cellar; John Gilman - Issue #98 March-April 2022

“Bright yellow-gold. Fresh pit fruits, orange and a hint of smokiness on the nose and in the mouth. Chewy and focused, showing good depth and building spiciness on the nicely persistent finish, which leaves a hint of yellow plum behind. Lot #19093, disgorged in April 2019. 2021- 2024.”

89 Points Vinous; Josh Reynolds – March 2021

“This wine has a nose of nectarine, Gala apple and cashew. It is bright in the mouth, offering flavors of ripe summer peach, Valencia orange and lime zest with a hint of pie crust.”

89 Points Wine Enthusiast; Mike DeSimone – November 2021

