

Cygnus Albireo Brut Reserva 2022 (Sparkling Wine)

CYGNUS
ALBIREO



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 sulfite-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	35% Xarel•lo 35% Macabeo 30% Parellada
Altitude/Soil	260-450 meters / range of soil from deep/stony to clay-loam and limestone
Farming Methods	Organic and Vegan certified
Harvest	Harvest in small boxes by hand starting beginning of September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged for a minimum of 18 months on lees (disgorging date on back label); 8.5 gr/liter Residual sugar
UPC/SCC/PackSize	839318000613 / 20839318000617 / 12

Reviews:

“The Cygnus “Albireo” Cava Brut Reserva bottling from U Mes U is made this year from a *cépages* of thirty-five percent each of Xarel-lo and Parellada and thirty percent Macabeu, with the vineyards all farmed organically. These vineyards are planted at an altitude of three hundred-fifty to four hundred meters above sea level and are fairly old vines, ranging from thirty to fifty years of age. The wine was aged thirty months *sur latte* and was finished with a *dosage* of 8.5 grams per liter. The wine’s bouquet hops from the glass in a mix of tart orange, lemon, a touch of menthol, salty minerality and a topnote of lemongrass. On the palate the wine is crips, complex and full-bodied, with a fine core, lovely mineral undertow and grip, a lovely girdle of acidity, elegant *mousse* and a long, well balanced and quite classy finish. This is a lovely bottle of Cava. 2026-2045+.”

92 points View from the Cellar; John Gilman - Issue #123 May-June 2026

