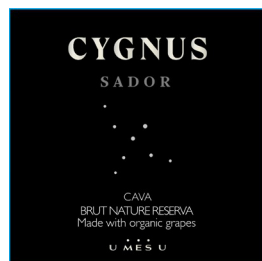


Cygnus Sador Brut Nature Reserva 2022

(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.

Sador, a yellow supergiant star in the Cygnus constellation, inspires a truly complex Cava. Intense, fine and endowed with a deep and elegant character. A Cava of extraordinary finesse that acquires greater complexity and enticing aging notes as it ages in the darkness of the underground cellars.

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	55% Xarel•lo, 30% Macabeo & 15% Parellada
Altitude / Soil	350 meters / range of soils 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 stainless steel tanks
Aging	Aged on the lees for minimum 24 months prior to disgorging. No Dosage.
UPC / SCC / Pack Size	839318000620 / 20839318000624 / 12

Reviews:

“The 2022 Cygnus “Sador” Cava Brut Nature Reserva from U Mes U is made from a *cépages* in this vintage of fifty-five percent Xarel-lo, thirty percent Macabeu and fifteen percent Parellada. The wine is non-*dosé* and was aged *sur latte* two to three years. The wine offers up a bright and complex nose of lemon, green apple, a touch of menthol, a beautiful base of salty white soil tones and a topnote of lemongrass. On the palate the wine is bright, full-bodied and complex, with a lovely core and soil signature, a fine spine of acidity, frothy *mousse* and a long, beautifully balanced and nicely precise finish. This is very good already and will be even better with a few years’ worth of bottle age to allow its structural chassis to relax a bit more. 2026-2040+”.

92 points View from the Cellar; John Gilman, Issue 123, May – June 2026

“From the drought-affected 2022 vintage this shows a lovely purity and focus, juicy green pear fruit, subtle yellow grapefruit bitters, a little brown pastry lees ageing and slightly charry reductive side but not veggie. There’s some delicacy and lift here. Brilliant value. 2026-2027”.

92 points Tim Atkin; Tom Hewson, May 2026

