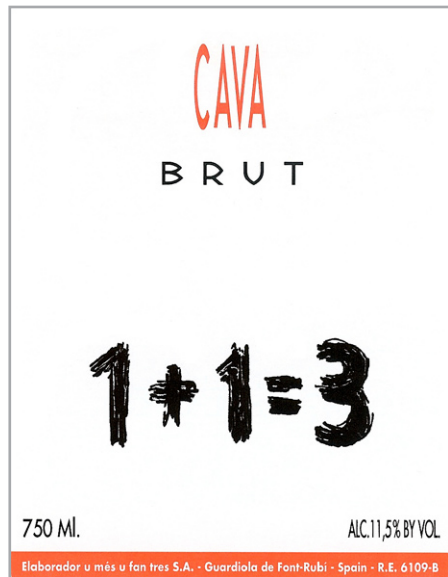


1+1=3 Cava Brut N/V (sparkling)



Winery: Bodegas U Mes U Fan Tres (1+1=3)

Region: Cava D.O.

Grapes: 45% Xarel-lo, 30% Parellada and 25% Macabeo

Winery: 1+1=3 is one of the few wine growing estates in the Penedes that exclusively bottles its own production. At present, 20 hectares are planted with a variety of local and French grapes. Immense care is taken over the grape selection at full maturity. Aging in vats or casks, according to the wine. Picking by hand, followed by a severe selection of only the healthiest and ripest grapes. Grape varieties are fermented separately. Also grapes originating from different parcels with varying exposure and age of vines are treated apart in order to keep all the character of the 'terroir'.

D.O. The production of Cava is based in the south Catalonia, just south of Barcelona. Although this is the home of Cava within Spain, 7 different regions are allowed to produce Cava. The first

commercially significant vintage of Cava was 1872. The wine was based on cool secondary fermentation in underground cellars, grapes sourced from high altitude vineyards yielding grapes with higher acidity and heavy bottles to resist explosion. Another force which made an impact was the vine louse phylloxera striking the Champagne of France.

Wine: Produced from estate-grown, hand-harvested grapes, this Cava was bottled using yeast from the Oenologist Institute of Champagne. Second fermentation commenced in bottle, which took three months at 57° F. The wine is aged in the bottle for at least 16 months before disgorging and is disgorged several times per year, so length of time on yeast varies. All bottles are marked with a disgorgement date on the back label. Dosage added (8.5 gm/liter). Total residual sugar: 9.9 gm/liter.

Reviews:

Recommended 89 points *Wine Advocate* issue 181 February '09

“Pale yellow with a strong bead. Pungent scents of pear skin and peach pit, with a hint of buttered toast adding depth. Powerful and creamy in texture, offering gently sweet orchard fruit flavors and good grip. Finishes on a lush pear nectar note, with decent persistence.”

87 points *International Wine Cellar Bonus Feature* The Best Choices in Cava, Feb. 2010



Selected by Aurelio Cabestrero®

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