

1+1=3 Cava Brut “Cygnus” N/V (sparkling, cert. organic)



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

Region: Cava D.O.

Grapes: 35% each Parellada and Xarel•lo, 30% Macabeo

SRP: \$18

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. Im-

mense 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: This wine is produced from certified organic, estate-grown, hand-harvested grapes. The Parellada from came from 2 different 38-year-old bush-vine vineyards grown at 450 m elevation. The Xarel•lo from a single 26-year-old, cordon-trained vineyard at 315 m elevation, with limestone soil. The Macabeo from a single 46-year-old bush-vine vineyard at 260 m elevation. It was aged on its lees for 15 months prior to disgorging. All bottles are marked with a disgorgement date on the back label.

Reviews: (July 2016 disgorging) “The new release of Cava Cygnus Brut “Reserva” is again a slight variation of cépages from the other two new bottlings in the market, as this cuvée is comprised of thirty-five percent each of Parellada and Xarel-lo and thirty percent Macabeo, with some of the estate’s oldest vines used for this bottling. It is aged a shorter time on the lees- fifteen months in this case- and finished off with a dosage of eight grams per liter. The nose wafts from the glass in a vibrant mix of lime, tart orange, salty minerality, wild fennel, gentle smokiness and dried flowers. On the palate the wine is deep, full-bodied, crisp and very nicely balanced, with a nice touch of dosage, elegant mousse and very good length and grip on the complex finish. This is really the perfect balance for most casual Cava drinkers, but will seem a tad sweet to those that are more inclined towards low dosage bubblyies. Fine juice. 2017-2027.”

91+ points *View from the Cellar*, Issue 67 January/February 2017



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