

1+1=3 Cava Brut (Sparkling Wine)



1+1=3 (One Plus One Makes Three) started its business activity in the year 2000. The founders Josep Anton Bonell and oenologist Josep Piñol already had a great experience in the wine world, but starting the company meant a new beginning for their cellar in Alt Penedès. The name 1+1=3 is about driving the company to be something more than just 2, by making the client be an active part of it.

1+1=3 grows red and white grapes and produces both still and sparkling wines. They are one of the few wine growing estates in Penedes that bottles its Cava production exclusively from estate grown grapes. In recent years they have converted all of their viticulture to organic methods and in 2015 they launched the *Cygnus* line of Cavas produced from certified organic vineyards.

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 minumum of 21 months on lees
UPC / SCC / Pack Size	839318000521 / 20839318000525 / 12

Reviews:

“This is a perennial favorite of mine for bargain bubbly, from a local importer and with great availability throughout the region. It is the classic cava grapes of xarello, parellada and macabeo, fermented and aged in the traditional champagne method, with the second (bubbly) fermentation in the bottle. Enjoy this with spicy salami, pasta or other light foods, or just turn a tough workday into a celebration. ABV: 11.5 percent.”

**** (EXCELLENT) *The Washington Post***; By Dave McIntyre - October 26, 2018

“(November 2015 disgorgement) The bouquet jumps from the glass in a complex and vibrant mélange of lemon, pear, ocean breeze, salty soil tones, dried flowers and a gentle topnote of menthol. On the palate the wine is deep, bright, focused and rock solid at the core, with lovely nascent complexity, zesty acids, frothy mousse and excellent length and grip on the beautifully-balanced and youthful finish. For drinking over the next six months, I would look for the excellent disgorgement from August, but this wine, once it blossoms, may land just a touch higher up on the hierarchy. Fine, fine Cava. 2017-2030+.” **92+ points *View from the Cellar***; Issue #61 - January/February 2016

“(December 2016 disgorging) The wine offers up a lovely bouquet of lemon, green apple, sea salts, stony minerality and a touch of lemongrass in the upper register. On the palate the wine is medium-full, crisp and beautifully balanced, with a good core, elegant mousse and fine length and grip on the zesty finish. For an entry level bottling, this is really good. 2017-2025.” **91 points *View from the Cellar***; January/February 2017

“This producer might have failed math class, but there’s no doubt about its winemaking credentials. Rich in oxidative notes, this brut Cava smells like an apple turnover and is defined by pronounced doughy aromas. On the palate, it’s refreshingly acidic, with a crisp, lasting finish.”

Rated #5 *VinePair*; “Eight of the Best Cavas Under \$15, Tasted and Ranked” – July 3, 2019

