

1+1=3 Cava Brut Rosé Selecció (Sparkling Wine)



Produced from organically-farmed (not certified), estate-grown, hand-harvested grapes. The vineyards range in age from 32 years old for the Trepát to 15 years for the Garnacha and Pinot Noir. Second fermentation commenced in bottle, which took three months at 57° F. The wine is aged for a minimum of 12 months on the lees prior to disgorging.

Appellation	Cava D.O.
Grapes	75% Garnacha, 15% Pinot Noir and 10% Trepát, from vines between 17 and 47 years old
Altitude / Soil	400-480 meters / brown-orange, clay-loam over chalky subsoil
Farming Methods	Organic Methods (not certified); Vegan
Harvest	Hand and machine harvest, starting on August 20 and ending on September 25
Production	Harvested grapes are brought straight to the press, no extended skin contact, fermentation at low temperature for 2 months
Aging	Aged between 12-15 months, Dosage of 8g/l
UPC / SCC / Pack	839318000590 / 20839318000525 / 12

Reviews:

“The current release of 1+1=3 Cava Brut Rosé is quite pale in color, with just a gentle kiss of pink. The cépages here is again quite unique in my experience for Cava Rosé, being composed of a mix of seventy-five percent Garnacha, fifteen percent Pinot Noir and only ten percent Trepát. It is aged for a minimum of twelve months sur latte and again, finished with a dosage of eight grams per liter. The bouquet here is quite delicate and stylish, offering up scents of strawberries, a touch of tangerine, gentle smokiness, rose petals and a fine base of white soil tones. On the palate the wine is crisp, full-bodied and beautifully balanced, with fine depth in the mid-palate, frothy mousse and excellent length and grip on the complex and quite elegant finish. This is lovely juice. 2018 -2028.”

90 points *View from the Cellar*; Issue #75 - July 2018

“Light, bright orange. Orange zest, redcurrant and lavender, along with a zesty mineral topnote. Silky and focused on the palate, offering energetic red berry, citrus pith flavors and a hint of smokiness on the back half. Closes on a vibrant mineral note, displaying very good energy and a persistent blood orange accent. (Lot 17267; disgorged in November, 2017; eight grams per liter of residual sugar) 2019-2023”

90 points *Vinous Media*; April 25, 2019

