AN ARTTHAT EXCITES WITH EACH BOTTLE

Celebrating enthusiasm, passion and love for wine





The path we have chosen

by Maria Piñol

Life itself is a great gift. Nature gives us magnificent landscapes. The sun and rain give us the chance to farm our land. Our ancestors gave us this millennial tradition of making and enjoying wine. And so, every day we are given the chance to enjoy all these wonders and to make the most of them.

We have chosen to embrace both this gift and opportunity and embark on that journey. A journey that began years ago where we included important milestones.

This journey has led us to today, 51% of the vineyard surface of our region, the Penedès, is cultivated with organic agriculture. We have decided to embark on this journey and we also decide how to do it and that is what makes the difference. We approach and will continue to approach it conscientiously, with determination and courage.

We do it with the awareness of preserving and caring for our land. We do it taking care of the sustainability of the entire process. We do it with the aim of claiming the Penedès as a wine region and positioning Cava as one of the best sparkling wines in the world. We do it by showing fully what we are capable of. We tackle it with the bravery of those who strive for solutions in challenging situations, firmly believing that every journey has its highs and lows, with the key being to move forward.

The journey we have chosen is not an easy one, but it is worthwhile. It's a journey that guides us to safeguard these stunning landscapes and uphold this timeless tradition, a journey that ensures our wines and cavas are savoured not only by us but also by you and future generations.

We know that this is not a journey we can do alone. That's why we invite you to come along with us. We also know that this road will be full of obstacles, but also of celebrations.

We have countless reasons to celebrate as we embark on this journey together, appreciating the origin, history, landscape, enthusiasm, and love that inspire us. This journey has a beginning, but it knows no end.

A 2023 full of challenges and excitement



JANUARY / FEBRUARY

We always start the year with Barcelona Wine Week. This year we presented the new Cava Gran Reserva Caelus with an exclusive event for distributors.

MARCH/APRIL

We never miss our annual visit to the International ProWein Fair in Düsseldorf.



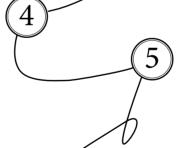
U MES U is chosen Best Sparkling Wine Producer in Spain by the Berliner Wine Trophy with 6 Gold medals and Anais Negre is chosen as Best Red Wine of the Penedès by the Tastavins Academy.



JUNE / JULY

Launch of the new website for U MES U and Cygnus Albireo wins for the second consecutive

year as Best Young Sparkling Wine of Catalonia at the Vinari Awards.



AUGUST

We kicked off the earliest harvest in the winery's history, marked by an extreme drought.



SEPTEMBER / OCTOBER

Unprecedented presentation of Caelus at the Maricel Palace in Sitges by the hospitality professionals and critics.

Who makes it possible: The Summation team

The Summation represents the driving force propelling us forward on this journey with grace, determination, and cheerful bravery.

The team of U MES U is made up of lovers of vineyards, the land and a job well done. Enthusiasts of wine, Cava and their legacy. Committed to the project and all it entails. Our clear goals include practicing sustainable agriculture and crafting wines and cavas with meticulous care and patience, ensuring they can be enjoyed and appreciated globally. A team that seizes the chance to become a better version of itself every day, striving to push boundaries a bit farther each day.

What generation does our team belong to?

 38 Years

Average age of members

A

Number of Nationalities

58% Men 2 42% Women



journey to share our wines globally starts with effectively conveying the story behind them. As a result, the finish step involves spreading our passion and our way of enjoying it. 39

ÁLVARO ALONSO Export Manager



Fostering a wine culture and making it accessible to all generations begins by mastering the art of communication. Hence, the first step is to be genuine, transparent and innovative, allowing everyone to connect with our mission. 29

MARTA SABAT Marketing and sales assistant



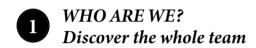
among all team members is crucial to reaching shared goals. The first step involves fostering clear communication and ensuring everyone recognises the value of their contributions. 33

EVA GIRALDOS Managing Director

New website: Our values, character and history of our wines and cavas embodied in the digital world

Visit our new website, brimming with interactive and educational content, embodying the freshness, innovation, and character that sets us apart

WHAT'S ON THE WEBSITE?



Curious to know who is behind our project? Get to know each and every one of the team members in the section The Art of Suma. We all like to put a face to the characters behind our story!







66 If our way of understanding the world of wine avoids conventionalism, why shouldn't our website do the same?

We have a lot to say and we want to do it in a visual, interactive and dynamic way. **>>**



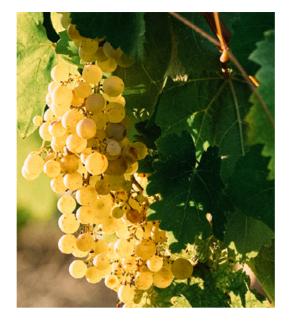


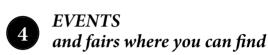
A journey with no end, with many milestones, all of them represented along a timeline of 3 generations so that you know who is behind each of them.

3 THE VARIETIES we work with at the winery

In U MES U we work 8 local varieties and 2 foreign varieties. Each of these varieties has a unique history that gives it distinctive character and aromas.

Uncover the essence that defines our wines and cavas by exploring a compilation packed with essential information on each variety. Find out their aromas, grape characteristics, and taste profile all on one page.





Stay informed about our upcoming events and discover where you can find us at various fairs. Don't miss anything!

"The creation of this new website has been a long and laborious process, full of moments of creativity, analysis, reflection... This is how we managed to pour a large part of our essence into it."



OUR VINEYARDS and its characteristics

Wondering where our vineyards are? The vineyard, the characteristic landscape of the Penedès, is the fundamental origin of our wines and cavas.

The terroir is a crucial factor throughout the winemaking process. On our website, we'll delve into U MES U's standout vineyards in the region, highlighting the distinctive features of each that contribute to the crafting of our wines. A journey we experience with the five senses and that every year is completely new.



6 PRESS ARTICLES and winery press releases

On the website you can read all the communications from the winery and also what the most important press channels say about us.

Our website is our letter of introduction and through it we want to transmit the strength of what moves us, illustrate the landscape of the Penedès, take you to our vineyards and teach you to recognise the characteristics and aromas of our varieties...



AND ALL THIS WITH A SINGLE CLICK! Access the website through the QR.

UMES U presents Caelus, the new Gran Reserva of the winery

"Caelus stands as the U MES U winery's greatest challenge and the culmination of years spent experimenting with this unique grape and its transformation into a Blanc de Noirs. This Gran Reserva Cava, aged for over 70 months, bears the name of the Roman God of the sky, symbolising our dedication to quality."





30 YEARS OF HISTORY OF PINOT NOIR IN THE WINERY From its introduction in the Penedès to its official recognition by the DO Cava for sparkling wine production,

| 1993 | 2006 | 2007 | 2018 | 2020 | 2023 |
|------------------------|------------------------|---------------------------|-----------------------|---------------------|---------------|
| Origin of Larus | Origin of Caelus | The DO Cava authorises | Origin of Ardea | Launch of the cavas | Launch |
| Planting the vine | Planting the vine | the Pinot Noir variety to | Acquisition of the | Ardea and Larus, | of the Caelus |
| from Mas Moió (3,5ha). | from Can Grau (1,6ha). | produce Blanc de Noirs. | vineyard of | from the Rara Avis | Gran |
| | | | El Puntatge (5.2 ha). | collection. | Reserva. |

PRESENTATION The Maricel Palace in Sitges.

The chosen venue couldn't have been more magical—a point where heaven and earth converge. At the Palau Maricel in Sitges, attendees witnessed the evolution of Cava through a vertical blind tasting, exclusively savouring the 2022, 2020, 2018, and 2016 vintages, as well as discovering the nuances of the 2023 base wine, which is only a couple of months old.

This event offered a unique opportunity to embark on a sensory journey through the various stages of aging of a Gran Reserva like Caelus.







PRODUCTION 100% Pinot Noir without dosage

At Caelus, the desire to preserve the purest and most delicate aromas of Pinot Noir prevails. That's why, it undergoes manual disgorgement without the addition of liqueur after maturing for over 60 months with a cork, resulting in remarkable complexity and creaminess.

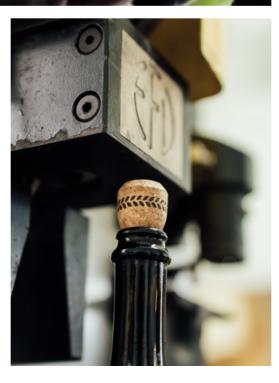
We aim to showcase the potential of the Pinot Noir variety thriving in the highlands of the Penedès region, helping it establish a prominent role in the production of sparkling wines.





challenge, as words may not do justice to the abundance of talent, precision, and excellence it embodies—yet one word encapsulates it all: exciting. Undoubtedly, it stands as one of the most promising cavas in recent memory. **5**

ANTONIO CANDELAS
Director of MiVino magazine



WHY CAELUS? God of the Roman sky

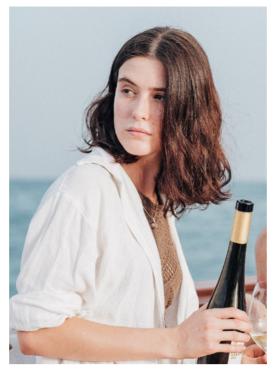
U MES U has consistently acknowledged its connection with the sky and the encompassing elements. Gazing at the sky instills in us a profound sense of belonging to the universe, motivating us to foster innovation, embrace experimentation, and prioritize the well-being of our environment—core values at the heart of our winery. That's why we've named our new Cava after a Roman deity who held the highest position in their celestial realm.

The sky serves as a wellspring of inspiration for our winery, propelling us to push boundaries and embrace challenges like the one embodied by Caelus: the endeavour of crafting a white wine from a red grape variety.

"Caelus, guardian of the sky, rain and wind. God forgotten, once revered. Now, procure this Cava, divine elixir, so that everything may be enjoyable."







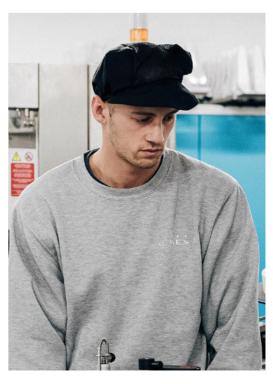




L'ART DE LASUMA













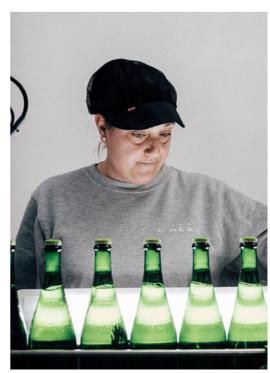








"Welcome to the Art of Summation.
A journey that we live with all five senses, committed to our land, to our team and to all the people who will enjoy our wines and cavas one day."



Keep moving forward, without forgetting what's important

Research and innovation to continue guaranteeing the quality of our wines, looking for solutions that improve our practices.

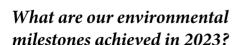
As winegrowers, our responsibility is to develop sustainable agriculture. As winemakers, we strive to keep our impact on the environment to a minimum. For this reason, U MES U has a quality and sustainability team dedicated exclusively to ensuring that all our wines and cavas meet our strictest quality parameters and to finding ways to ensure that the winemaking process has the minimum impact on the environment.



MIREIA BURZON
Environmental Officer

Oceanographer and with a master's degree in Biodiversity Conservation

Mireia's long list of tasks includes the calculation of the carbon footprint and the management of interesting initiatives, such as adherence to the voluntary agreements of the Generalitat de Catalunya for the reduction of CO2 emissions. He manages the dry matter recycling process and proposes and leads the biodiversity project that U MES U has committed to carry out in 2024-25.





PAUL SANTACANA
Quality technician

Biologist

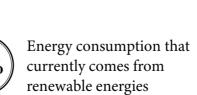
Pau liaises between the oenology team and the production team, ensuring that all processes are carried out in a way that preserves the organoleptic properties of the wine and in the most efficient way possible. He takes care of the traceability of the product and takes care of the control of the dry matter, as well as the implementation of rigorous protocols that allow us to optimise our way of working.

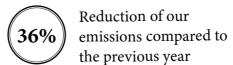


AIDA MORENO Laboratory technician

Chemical engineer

Aida is responsible for carrying out regular analyses of the finished product to ensure that it complies with all physico-chemical and organoleptic parameters. She controls everything from the fermentation process to the disgorging of the Cava and checks all the critical points of the production lines to ensure that every bottle that leaves our home does so in optimum conditions.







Waste reduction and circularity



Reduction of water consumption compared to the previous year



RESEARCH Obtaining sugar through of concentrated must

A notable feature in the production process is the increasing trend of substituting sugar with concentrated must in certain products, completing the cycle of utilising local grapes.

This avoids the use of cane or beet sugar, the vast majority of which comes from tropical countries, which means long-distance transport. However, with this must obtained from the local vineyard itself, we reduce this distance to almost insignificant values.

We have developed a method whereby we evaporate the water from the juice of the grapes and, at the same time, extract certain organic components to obtain a natural solution with a high level of sugar, which is very qualitative and optimal for the *tirage*.

In this way we save transport costs and the consequent carbon footprint associated with cane and beet sugar.





"Our goal is to produce the best wines and cavas, while being committed to the land and people."



VRIACC

Varieties resistant and adapted to climate change

In collaboration with two other wineries, our winery is actively involved in the R&D project for the new VRIAACC (Varieties Resistant and Adapted to Climate Change).

This groundbreaking research initiative focuses on breeding varieties resilient to climate change, utilizing natural crosses of traditional native varieties such as Macabeo, Xarel-lo, and Parellada.

This project works to find naturally capable varieties that are capable of coping with climate change, enhancing plant skills that allow gaining genetic resistance to diseases caused by fungi (mildew, powdery mildew and botrytis or rot) and a better adaptation to drought conditions. All this makes it possible to lower costs and reduce CO₂ emissions.



HEALTH Minimal levels of sulphites

The winery has decided to craft wines and cavas, incorporating technologically-essential sulphites in each product while surpassing the maximum limits set by regulatory bodies, often dividing them by three or even four.

It is also worth mentioning the great commitment in R+D in terms of natural wines and cavas and without added sulphites.

Wineries for Climate Protection covers more and becomes more demanding!

In 2023 we have reconfirmed our commitment to the environment by renewing the WfCP certification that, apart from sustainability, now evaluates our social and financial practices.

In contrast to the 2022 certification, which primarily focused on the environmental aspect, this year's evaluation has broadened its scope to encompass additional crucial areas, representing a significant stride in our commitment to comprehensive sustainability. In this way, the certification has expanded its areas of evaluation in 4 aspects:



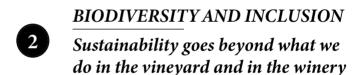




GOVERNANCE

How decisions are structured and managed in the organisation

The assessment delves into the organizational-level structure and decision-making management, ensuring transparent and ethical governance. It guarantees that the company adopts and enforces fundamental principles, including a code of ethics and an equality plan.



Regarding sustainability, the certification mandates the initiation of new research and development projects aimed at promoting biodiversity and social inclusion.







SOCIAL ECONOMIC

How it affects our activity in the territory

The examination of the company's impact on the local and regional economy aims to establish the long-term economic sustainability of its activities.



SUSTAINABILITY

What we bring as a company to the local community

Recognition is given to our involvement in local initiatives, associations, and institutions, along with our pivotal role in fostering wine culture.

What do they say about us?

Each article included in this section represents a significant milestone in our path to consolidate the brand globally.

These articles not only inform but also inspire and resonate with a global audience through captivating narratives. Whether highlighting success stories, sharing expert knowledge or exploring market trends.

This yearly compilation of achievements not only showcases U MES U's accomplishments that have transcended borders in the past year but also serves as a clear testament to its unwavering dedication to quality, innovation, and excellence.



27/10/2023 Caelus, new Cava Gran Reserva

Maria José Cayuela





There's a lot more to Spanish wine than Cava and Rioja

Fiona Beckett





Olivia Mason







03/07/2023 Caelus, born to make an impact

Antonio Candelas



Recognition that drives us on to go further

This year a total of 76 medals have been obtained

We are proud to share that, in 2023, the exceptional quality of our wines and cavas has been highlighted and won awards in several prestigious competitions internationally and nationally.

We crave recognition, not out of vanity, but as a sign of our tireless commitment and constant pursuit of excellence in every step of our process. It is the recognition of daily effort, a constant dedication that spans the seasons, years and decades.

These awards are not only a reflection of the talent of our winemakers and the dedicated team that works in the winery, but are also a testament to the consistency and innovation that pushes us to go further.

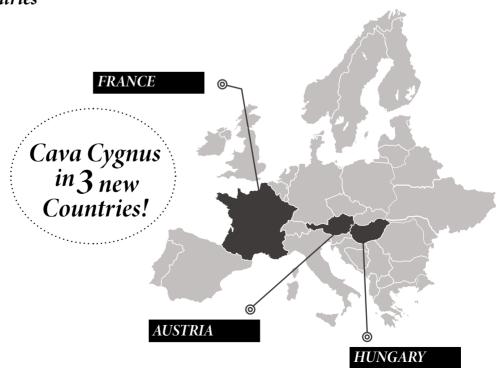


A boost that brings us to new countries

This year, the tireless work of our team has borne significant fruit in attracting new representatives in different countries. The most notable are Austria, Hungary and France.

Yes, France, you read that right. We're thrilled that our Cava Cygnus has gained recognition and a significant presence in the world of bubbles!

We're grateful to the importers for their ongoing support, as it inspires us to continue expanding and spreading our love for wine. They are also part of our sum.



With each accolade secured, the winery reinforces its commitment to playing a pivotal role in championing the potential of our origin, Catalonia, as a global leader in the production of high-quality wines and cavas.

Achieving certain objectives and goals can be quite challenging, especially when it comes to repeating them over time. It is within this context that U MES U, a winery deeply immersed in the organic and passionate world of wine, truly showcases its understanding of these outstanding distinctions within the framework of our territory and also internationally.



CYGNUS ALBIREO

Winner Best Young Sparkling Wine from Catalonia to the Vinari Awards



BEST PRODUCER OF SPARKLING WINE

U MES U winner of the Berliner Wine Trophy for Best Sparkling Wine Producer of Spain



ANAIS RED

Awarded as Best Young Red Wine of the Penedès by the Academia Tastavins



THE NIGHT FLIGHT

Awarded a Gold medal at Grenaches du Monde















Harvest diaries 2023

A harvest marked byt he lack of rain and the low production

The prolonged drought and an extended summer with high temperatures have led to the vineyards experiencing a shorter growth cycle than usual. Consequently, the harvest in the Penedès region has significantly advanced. While last year, we commenced the harvest on August 2nd, this year, it started on July 31st. Unfortunately, this trend of an earlier harvest each year is a clear indication of the ongoing impact of climate change.

The limited rainfall in the current year has led to water stress throughout the plant's growth cycle. Because of these conditions, certain vineyards have faced challenges in achieving the required grape balance for producing exceptional wine. In addition, the drought has caused a drop in vineyard yields of more than 30%.

This year, more than ever, it has been essential to analyse in detail the time we harvest the grapes in order to reach an optimal point of ripeness. The technology in the winery has also

AGNÈS NADAL

Agnès explains how the ripening checks are carried out to decide when to harvest.

helped us to quickly reduce the high temperatures of the grapes before pressing them, as well as to carry out the entire process in controlled temperature conditions. The climatic conditions predicted a vintage of low acidity, but finally the low yields of the vineyard and the advance of the harvest have allowed the acidity to remain at an adequate level.

In summary, we can say that we are facing a year in which the work in the vineyard and in the winery has made the difference. These years pose a significant challenge for our team of winemakers, as they need to closely monitor grape conditions to ensure that the warmer weather doesn't compromise the freshness and balance of our wines.

Average temperature in Font-Rubí (June - September) June - september 2023 | 23,15 °C June - september 2022 | 21,27 °C June - september 2021 | 19,55 °C Rainfall in Font-Rubí during the vegetative cycle of the vine (November - October) November 2022 - october 2023 | 294 mm November 2021 - october 2022 | 399 mm November 2020 - october 2021 | 402 mm

At the organoleptic level, the wines of the 2023 harvest will be characterised by having more potency and aromas from riper fruit. >>



SERGI MOLINARI

Sergi takes care of the vineyards all year round to obtain the best wine and cava at each harvest.



ORIOL PIÑOL

Oriol explains the characteristics of each classic variety of Cava.





"Respectful agriculture, respectful farming, careful processing, patient aging, bringing wines and cavas to the markets of the world."

LOCATION

Every day we go out to tour thevineyards around the emblematic landscape of the Penedès. We are located in Mas Romaní, in Font-Rubí.

FOLLOW US

Follow us on @umesuwine and @julia_navines to be the first to discover our latest news.

CONTACT US

Any questions? We will reply:

- Via email: hello@umesu.wine

- Via Phone: +34 938 97 40 69