



1+1=3 BRUT

Organic

The three traditional grape varieties from Penedès are harmoniously blended to create 1+1=3 Brut, endowed with the perfect balance between freshness, minerality and delicate ageing notes.

ORIGIN

Selected grapes from vineyards on the upper part of Font-rubí (Alt Penedès, Spain), at an average altitude of 350 metres above sea level.



ELABORATION

Traditional method, second fermentation in the bottle and aged for a minimum of 12 months on the lees.

SENSATIONS

Aromas: Clean aromas of fresh fruit (peach) with hints of spring flowers.

Palate: Elegant and lingering, with fine pastry and mineral notes.

PAIRING

Ideal as an aperitif, it pairs beautifully with tapas, rice based dishes and pasta with creamy sauces.

WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

Denomination	DO Cava
Varieties	Xarel·lo 40% Parellada 35% Macabeo 25%
Cultivation area	Alt Penedès
Altitude	350 meters
Alcohol volume	11,5%
Ageing	12 months on its lees
Serving temperature	6 °C
Total Acidity	5,8 g/L (<i>tartaric acid</i>)
Ph	3,05
Dosage	8,5 g/L
SO₂	65 mg/L <i>Maximum DO Cava: 160mg/L</i>
Pressure	5,5 bar