



CYGNUS BRUT

In the year 2000, Josep Antoni Bonell and Josep Piñol joined forces to create 1+1=3, with the aim of making distinctive, terroir driven wines, inspired by the respect for the environment, the commitment to the Penedès tradition and the love for their land.

Meticulous care is taken over the vineyards as well as the vinification. The result is a range of delicious wines with the emphasis on finesse, elegance and a perfect balance which have garnered much international acclaim, including a great number of medals in wine contests and top scores from leading wine publications.

Made with three traditional and indigenous grape varieties, Cygnus Brut stands out for its freshness, exquisite aromas and subtle complexity.



Xarel·lo 35% , Parellada 35%, Macabeo 30%
D.O.P. Cava
Organic Certified (CCPAE)



Selected grapes from own vineyards located in the Alt Penedès region (Catalonia, Spain) with an average altitude of 350 meters above sea level.



Traditional Method of second fermentation in the bottle.
Aged on its lees for a minimum of 14 months.
Dosage: 8,5 g/l
Alc.: 11,5%



Fresh green apple aromas with hints of spring flowers. The palate is lively and balanced with subtle aging notes and lingering finish.



Ideal as an aperitif or with tapas, vegetarian combinations as well as rice or pasta recipes with creamy sauces.
Serving temperature: 6 °C