



CYGNUS BRUT NATURE RESERVA

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.

Cygnus Brut Nature is a cava of extraordinary finesse that acquires greater elegance and complexity as it ages in the darkness of the underground cellars.



Xarel·lo 40% , Parellada 40%, Macabeo 20%
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 15 months (Reserva).
No dosage
Alc.: 11,5%



Intense aromas of ripe white fruit with hints of citrus. The palate is well-balanced, slightly creamy, with elegant mineral and pastry notes.



This is a very versatile cava which can be paired with a wide range of meat, fish or seafood recipes. It is specially recommended with Iberian ham and foie gras.

Serving temperature: 6 °C

