

U M È S U



CYGNUS BRUT NATURE RESERVA

No Sulfites Added

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 without the addition of sulfites, this cava reflects the highest expression of a natural cava, with a marked structure and elegant mineral and pastry notes, typical of Xarel·lo.



Xarel·lo 100%
D.O.P. Cava
Organic Certified (CCPAE)



Selected grapes from Sota Sant Joan estate in Sant Martí Sarroca (Alt Penedès, Spain) at an altitude of 300 metres above sea level.



Traditional Method of second fermentation in the bottle.
Aged on its lees for a minimum of 15 months (Reserva). No sulfites added to the base wine
Dosage: No
Alc.: 11,5%



Expressive aromas of candied white fruit with hints of nuts. The palate is robust yet fresh and slightly spicy, with elegant mineral notes.



Suitable for all types of seafood and fish dishes (especially salmon and tuna), creamy rice recipes and white meat in sauce.
Serving temperature: 6 °C