



## CYGNUS BRUT ROSÉ

*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 Rosé is a sensual and delicate cava that seduces with its elegant aromas of flowers and fresh fruit.**



Garnacha 85%, Pinot Noir 15%  
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 12 months.  
Dosage: 8,5 g/l  
Alc.: 12%



Crisp and intense aromas with notes of flowers, forest fruits and white peach. The palate is fresh, lively and well balanced.



Magnificent as an aperitif or alongside cold starters, rice, light meat or fruit-based desserts.  
Serving temperature: 6 °C