



U M E S U

CYGNUS ALBIREO

BRUT

Albireo, a bluish-red double star in the Cygnus Constellation, inspires a Cava with an honest personality, fresh and plenty of subtle aromas. Made with the three Catalonia's traditional and indigenous grape varieties, Albireo stands out for its crispness and complexity.

90
vinous



Xarel·lo 35% , Parellada 35%, Macabeo 30%
D.O.P. Cava
Organic and Vegan Certified



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

www.umesu.wine