



U M E S U

CYGNUS DENEB

BRUT NATURE

RESERVA

No Sulfites Added

Deneb, the shiniest supergiant in the Cygnus constellation, inspires a Cava that expresses the spirit of the Xarel·lo variety: structure, minerality and character. Made without the addition of sulfites, in search of the variety's essence, Deneb 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 and Vegan Certified.
No sulfites added.



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