



U M E S U

CYGNUS SADOR

BRUT NATURE

RESERVA

Sador, a yellow supergiant star in the Cygnus constellation, inspires a truly complex Cava. Intense, fine and endowed with a deep and elegant character. A Cava of extraordinary finesse that acquires greater complexity and enticing aging notes as it ages in the darkness of the underground cellars.

Wine & Spirits



Xarel-lo 40% , Parellada 40%, Macabeo 20%
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 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