

# CYGNUS ALBIREO BRUT

BRU I ORGANIC

Albireo is the star on Cygnus beak and it is the greediest cava of the range.

A fresh, fruity and intensely aromatic cava where primary aromas predominate.



U MES U L'art de la Suma



| Denomination        | DO Cava                                      |
|---------------------|----------------------------------------------|
| Varieties           | Xarel·lo 35%<br>Parellada 35%<br>Macabeu 30% |
| Cultivation area    | Alt Penedès                                  |
| Altitude            | 350 metres                                   |
| Alcohol volume      | 11,5%                                        |
| Ageing              | 12-18 months on its lees                     |
| Serving temperature | 6 °C                                         |
| Total acidity       | 5,8 g/L (tartaric acid)                      |
| Ph                  | 3,05                                         |
| Dosage              | 8,5 g/L                                      |
| SO <sub>2</sub>     | 65 mg/L<br>D0 Cava maximum: 160 mg/L         |
| Pressure            | 5,5 bar                                      |

# CYGNUS ALBIREO

#### Brut · Organic

# The grape harvest begins before dawn, as the last stars fade from the sky.

Cygnus, the Swan constellation, shines brightly during late summer nights. Its stars accompany us throughout the harvest and inspire this range of delicate Cavas with an honest personality.

Albireo is the beak of the swan and inspires the most tasty cava in the range.

### ORIGIN

Grapes selected from vineyards in the Alt Penedès area with altitudes higher than 350 metres above sea level.



## ELABORATION

Traditional method, second fermentation in bottle. Minimum ageing of 12 to 18 months on its lees.

### SENSATIONS

On the nose: Clean aromas of apple and ripe white fruit.

**On the palate:** Fresh and balanced with subtle notes of ageing and a long aftertaste.

### PAIRING

Ideal as an appetizer or to pair with tapas, vegetables, dishes with rice or pasta with creamy sauces and white meat.

## WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

## CYGNUS ALBIREO AWARDS

#### Year 2023



**BEST YOUNG CAVA OF CATALONIA 2023 Cygnus Albireo. Gran Or Medal** Premis Vinari



**Cygnus Albireo. Bronze Medal** Decanter World Wine Awards



**Cygnus Albireo. Silver Medal** Catavinum World Wine & Spirits Competition



**Cygnus Albireo. Gold Medal** Berliner Wein Trophy

#### Year 2022



**BEST YOUNG CAVA OF CATALONIA 2022 Cygnus Albireo. Gran Or Medal** Premis Vinari



**Cygnus Albireo. Bronze Medal** Decanter World Wine Awards

Year 2021



**Cygnus Albireo. Silver Medal** Catavinum World Wine & Spirits Competition



**Cygnus Albireo. Silver Medal** International Wine & Spirits Awards