

CYGNUS DENE B

BRUT NATURE · RESERVA
ORGANIC · NO SULPHITES ADDED

Deneb is the brightest, purest
and sharpest star in the Cygnus
constellation.

Our non sulphites cava is unique,
like its star, which shines brightly
in the night sky showing its
striking elegance.





CYGNUS DENE B

Brut Nature · Reserva · Organic

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

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

Deneb, the brightest star in the constellation, gives its name to this monovarietal cava from Xarel·lo, made with the slightest intervention to exalt the essence of the variety.

ORIGIN

Selected grapes from the vineyard in Sant Martí Sarroca (Alt Penedès) at 300 metres above the sea level.



ELABORATION

No added sulphites.

This Brut Nature Reserva has been aged from 24 to 30 months on its lees with cork, which allows a micro-oxygenation and gives it a unique personality.

SENSATIONS

On the nose: Intense aromas of white fruit and hints of nuts.

On the palate: Robust and at the same time fresh, with mineral notes, fine and slightly spicy.

“Surprising for its elegant harmony and balance between power, creaminess and complexity”

PAIRING

Ideal with all types of seafood and fish, especially tuna or salmon. Dishes of creamy rice and white meats in sauce.

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.

Denomination	DO Cava
Varieties	Xarel·lo 100%
Cultivation Area	Sant Martí Sarroca (Alt Penedès)
Altitude	350 metres
Alcohol volume	11,5%
Ageing	From 24 to 30 months
Serving temperature	6 °C
Total Acidity	6 g/L (tartaric acid)
Ph	3,05
Dosage	No dosage
SO₂	No sulphites added
Pressure	5,5 bar

CYGNUS DENEBA AWARDS

Year 2023



Cygnus Deneb. Gold Medal.
Wine System- Wine Award International



Cygnus Deneb. Silver Medal.
Catavinum World Wine & Spirits Competition

Year 2022



Cygnus Deneb. Silver Medal.
Catavinum World Wine & Spirits Competition.



Cygnus Deneb. Silver Medal.
Decanter World Wine Awards.

Year 2021



Cygnus Deneb. Gold Medal.
International Wine Awards.

Year 2020



Cygnus Deneb. Gold Medal.
International Wine Awards.