

CYGNUS SADOR

BRUT NATURE
RESERVA · ORGANIC

Sador is the star at the heart of Cygnus
and it is the most recognized Cava in the
range.

A cava of great finesse, intense and with
a deep character just like its star.

The heart of the Swan constellation.

CYGNUS
SADOR

CAVA
BRUT NATURE
Orgànic

U MÉS U

U MÉS U
L'art de la Suma



CYGNUS SADOR

Brut · Reserva · Organic

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

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

Sador shows a perfect balance between primary aromas of white fruit and citrus combined with notes of ageing and fine pastry. The heart of the constellation is our most intense and profound cava.

ORIGIN

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



ELABORATION

Traditional method, second fermentation in the bottle.
Reserva, minimum ageing of 24 months on its lees.

SENSATIONS

On the nose: Intense aromas of ripe white fruit with hints of citrus.

On the palate: Balanced palate, creamy, with elegant mineral and pastry notes.

PAIRING

A versatile cava that combines perfectly with a wide variety of dishes, from pasta and rice to the most complex ones made with meat, fish or seafood.

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 40% Macabeo 40% Parellada 20%
Cultivation area	Alt Penedès
Altitude	350 metres
Alcohol volume	11,5%
Ageing	24 months on its lees
Serving temperature	6 °C
Total acidity	6,1 g/L (<i>tartaric acid</i>)
Ph	3
Dosage	<i>No dosage</i>
SO₂	65 mg/L <i>DO Cava maximum: 160 mg/L</i>
Pressure	5,5 bar

CYGNUS SADOR AWARDS

Year 2023



Cygnus Sador. Gold Medal.
Mundus Vini



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



Cygnus Sador. Gold Medal.
Wine system Wine Award International



Cygnus Sador. Silver Medal.
Decanter World Wine Awards



Cygnus Sador. Gold Medal.
Berliner Wein Trophy

Year 2022



Cygnus Sador. Gold Medal.
Frankfurt International Trophy



Cygnus Sador. Silver Medal.
Decanter World Wine Awards



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

Year 2021



Cygnus Sador. Gold Medal.
WINEsystem AG



Cygnus Sador. Silver Medal.
Premis Vinari



Cygnus Sador. Silver Medal.
Decanter



Cygnus Sador. Gold Medal.
Paris Wine Cup

Year 2020



Cygnus Sador. Grand Gold Medal.
WINESystem AG



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

Year 2020



Cygnus Sador. Gold Medal.
WINESystem AG