

# 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.

<b>Denomination</b>	DO Cava
<b>Varieties</b>	Xarel·lo 40% Parellada 40% Macabeo 20%
<b>Cultivation area</b>	Alt Penedès
<b>Altitude</b>	350 metres
<b>Alcohol volume</b>	11,5%
<b>Ageing</b>	24 months on its lees
<b>Serving temperature</b>	6 °C
<b>Total acidity</b>	6,1 g/L ( <i>tartaric acid</i> )
<b>Ph</b>	3
<b>Dosage</b>	<i>No dosage</i>
<b>SO<sub>2</sub></b>	65 mg/L <i>DO Cava maximum: 160 mg/L</i>
<b>Pressure</b>	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