

CYGNUS ALBIREO

BRUT
ORGANIC

Albireo is the star located at the beak of the Cygnus constellation and is the sweetest cava of the range.

A fresh, fruity, and intensely aromatic cava, vibrant and dominated by primary aromas.





CYGNUS ALBIREO

DO CAVA · Brut · Organic

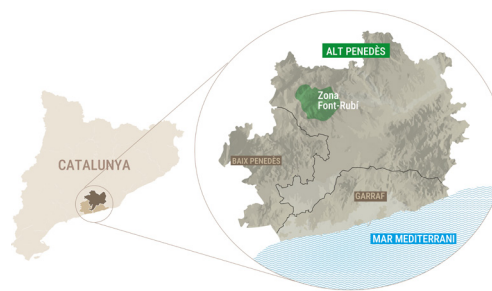
Before dawn, the harvest begins and the last stars fade from the sky.

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

Albireo is the star located at the beak of the Cygnus constellation and is the sweetest cava of the range.

ORIGIN

Selected grapes from vineyards located in the upper area of the Alt Penedès, with an average altitude of 350 meters.



ZONE

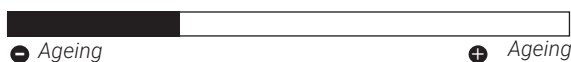
Comtats de Barcelona

SUBZONE

Valls d'Anoia - Foix

The cradle of Cava since 1895.

Denomination	DO Cava
Variety	Xarel·lo 35% · Macabeo 35% Parellada 30%
Cultivation Area	Font-Rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	11,5%
Ageing	12-18 months on the lees
Serving temperature	6 °C
Total acidity	5,8 g/L (tartaric acid)
Ph	3,05
Dosage	8,5 g/L
SO ₂	65 mg/L Maximum DO Cava: 160 mg/L
Pressió	5,5 bar



ELABORATION

The grapes are pressed at 15 °C to preserve the aromas and prevent the extraction of polyphenols. A fractioned pressing is carried out, separating the different qualities of must and using only the free-run juice to achieve greater clarity and freshness. The must is clarified and undergoes controlled fermentation at 16–17 °C. The blend is then created from the different varieties to achieve balance in crafting a fresh and fruity brut. The cava is produced using the traditional method, with a second fermentation in the bottle.

SENSATIONS

Aroma: Clean and expressive aromas of citrus fruits such as lemon, accompanied by white fruits, especially apple and pear.

Palate: Lively and fresh on entry, with a well-integrated bubble. The palate is balanced, with subtle aging notes that add complexity without diminishing freshness. The finish is long and pleasant, leaving a smooth sensation.

Particularity: Stands out for the liveliness of its primary notes, which gain complexity from the addition of light and delicate secondary (autolytic) notes.

"This cava is very fresh and balanced, with a present yet well-integrated carbonation and a palate dominated by white fruit aromas, especially apple"

Ramon Roset, Sommelier & Director of Vinari Awards

PAIRING

Ideal as an aperitif or to accompany tapas, seasonal vegetables, rice dishes, and pasta with creamy sauces, as well as light white meats. Its freshness and balance make it highly versatile at the table.

WINEMAKING PHILOSOPHY

Sustainably crafted from the vineyard to the winery. Certified organic by the CCPAE and recognized for environmental initiatives by Sustainable Wineries for Climate Protection (SWFCP).



CYGNUS ALBIREO AWARDS

Year 2026



Cygnus Albireo. Gold Medal
Tim Atkin. 91 points.

Year 2025



CATALAN BEST YOUNG SPARKLING WINE 2024
Cygnus Albireo. Gold Medal
Premis Vinari



Cygnus Albireo. Gold Medal
Wine Enthusiast. 92 points.

Year 2023



CATALAN BEST YOUNG SPARKLING WINE 2023
Cygnus Albireo. Grand Gold Medal
Premis Vinari



Cygnus Albireo. Gold Medal
Berliner Wein Trophy

Year 2022



CATALAN BEST YOUNG SPARKLING WINE 2022
Cygnus Albireo. Grand Gold Medal
Premis Vinari

Year 2021



Cygnus Albireo. Silver Medal
Catavinum World Wine & Spirits Competition



Cygnus Albireo. Silver Medal
International Wine & Spirits Awards