

CYGNUS DENE B

BRUT NATURE · RESERVA
ORGANIC · NO ADDED SULFITES

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

Our sulfite-free cava is unique and
unmatched, just like its star, which shines
brightly in the night sky, revealing its
striking elegance.





CYGNUS DENE' B

DO CAVA · Brut Nature · Reserva · Organic
No added sulfites

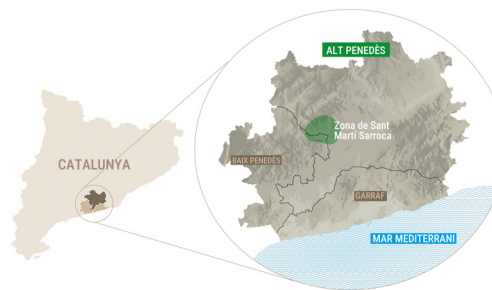
Before dawn, the harvest begins and the last stars fade from the sky.

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.

Deneb, the brightest star in the constellation, gives its name to this single-varietal Xarel·lo cava, crafted with minimal intervention to highlight the essence of the variety.

ORIGIN

Selected grapes from the vineyard below Sant Joan in Sant Martí Sarroca (Alt Penedès), at 350 meters above sea level.



ZONA

Comtats de Barcelona

SUBZONA

Valls d'Anoia - Foix

The cradle of Cava since 1895.

Vintage	2021
Denomination	DO Cava
Variety	Xarel·lo 100%
Cultivation Area	Sant Martí Sarroca (Alt Penedès)
Altitude	350 metres
Alcohol volume	11,5%
Ageing	From 24 to 36 months
Service temperature	6 °C
Total acidity	6 g/L (tartaric acid)
Ph	3,05
Dosage	Non sugar added
SO ₂	Non sulfites added. Contains naturally produced sulfites <10 mg/L
Pressió	5,5 bar



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).



ELABORATION

The grapes are pressed at 10 °C to prevent oxidation and the proliferation of microorganisms. Only 50 % of free-run juice is obtained, which is quickly racked to begin controlled fermentation at 16–17 °C. At the end of the alcoholic fermentation, malolactic fermentation is initiated. No sulfites are added at any stage of the process. The finished wine is kept chilled at 4 °C to promote preservation and tartaric stability. The cava is crafted using the traditional method, with a second fermentation in the bottle. Classified as a Reserva, it undergoes an average aging of 30 months on the lees under a natural cork stopper, allowing micro-oxygenation that gives it a unique character. Manual disgorgement on demand ensures optimal evolution.

SENSATIONS

Aroma: Intense aromas of stone fruit and candied white fruit, with hints of dried fruits and toasted notes.

Palate: A robust yet fresh palate, with mineral notes and fine pastry nuances, leading to a long and persistent finish.

Particularity: With no added sulfites, it expresses its aromas more vividly and gains exponentially in complexity and intensity.

"Making sparkling wines without added sulfites can lead to a faster evolution, but this is undoubtedly a remarkable achievement by U M E S U. Made entirely from Xarel·lo grown in Sant Martí Sarroca, in the Alt Penedès, it is stony, pale, and refined, with flavors of ripe green apple, bitter lemon, and fennel. Flavorful and refreshing, with a hint of maritime salinity. Very well accomplished."

Tom Hewson, critic and team member of Tim Atkin MW

PAIRING

Ideal with all kinds of seafood and fish, especially tuna or salmon. Pairs beautifully with creamy rice dishes and white meats in sauce.

CYGNUS DENEBA AWARDS

Year 2026



Cygnus Deneb. Gold Medal
Tim Atkin. 90 points.

Year 2025



Cygnus Deneb. Gold Medal
Tim Atkin. 91 points.



Cygnus Deneb. Gold Medal
Wine Enthusiast. 90 points.

Year 2024



Cygnus Deneb. Silver Medal
Decanter World Wine Awards

Year 2023



Cygnus Deneb. Gold Medal
Wine System- Wine Award International

Year 2022



Cygnus Deneb. Silver Medal
Decanter World Wine Awards