



# CYGNUS GIENNAH

BRUT ROSÉ  
ORGANIC

Giennah is part of the Cygnus constellation, which depicts the figure of a swan in the sky. Giennah is known as the orange giant star thanks to the pinkish glow it emits.

It inspires our Cava Brut Rosé, with an elegant rosé hue.



# CYGNUS GIENNAH

DO CAVA · Brut · Organic

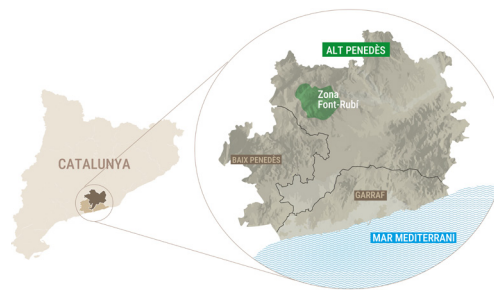
**Before dawn, the harvest begins and the last stars fade from the sky.**

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.

Giennah is a cava with great aromatic intensity and freshness, featuring floral and red fruit notes, an elegant texture, and a pleasant aftertaste.

## 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.

## ELABORATION

A brief skin maceration is carried out at 15 °C inside the press to obtain red fruit aromas and a rosé color with a vibrant hue. Afterwards, a fractioned pressing is performed to separate the different qualities of must, 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 with the different varieties, and the cava is produced using the traditional method, with a second fermentation in the bottle.

## SENSATIONS

**Aroma:** Clean and expressive aromas dominated by red fruit notes such as strawberry, raspberry, and a touch of cherry, delivering a sweet, candy-like sensation. Subtle hints of white fruit like pear and toasted notes appear in the background, bringing balance to the ensemble. The aromatic profile is distinctly youthful and fruity.

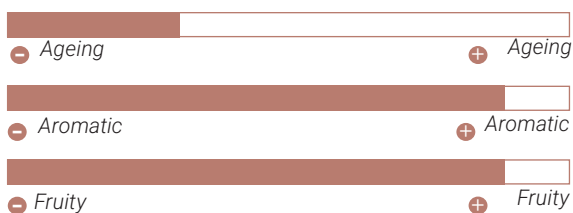
**Palate:** Smooth and approachable entry with a fine, well-integrated bubble. The palate is light and refreshing, with a distinctly fruity profile where red fruit takes center stage again. Its brut style provides just the right touch of sweetness, making it highly enjoyable and easy to drink.

**Particularity:** A rosé cava with intense primary red fruit aromas, delivering an appealing sweetness and remarkable smoothness on the palate.

## PAIRING

Ideal as an aperitif or to accompany cold starters, rice dishes, tender meats, or desserts featuring fruit or dark chocolate.

Denomination	DO Cava
Variety	Grenache 85% Pinot Noir 15%
Cultivation Area	Font-rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	11,5%
Ageing	12-18 months
Service temperature	6 °C
Total acidity	6 g/L (tartaric acid)
Ph	3
Dosage	8 g/L
SO <sub>2</sub>	65 mg/L Maximum DO Cava: 160 mg/L
Pressure	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).

# CYGNUS GIENNAH AWARDS

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## Year 2025



**Cygnus Giennah. Gold Medal**  
Barcelona Rosé International Bubbles Awards

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## Year 2023



**Cygnus Giennah. Gold Medal**  
Mundus Vini



**Cygnus Giennah. Silver Medal**  
Catavinum World Wine & Spirits Competition

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## Year 2021



**Cygnus Giennah. Silver Medal**  
International Wine Awards