



ORGANIC CAVA CYGNUS BRUT NATURE

2012 – Guía Peñín 2013: 90 points

2011 - Wine Advocate, R. Parker: 91 points

2010 - VI International Organic Wines Competition – Lizarra - Spain: Silver Star

Variety:	Parellada 40%, Xarel-lo 30%, Macabeo 30%
Vintage:	2008
Bottled:	March 2009
Organic certification:	CCPAE (Catalonia)

The D.O. CAVA qualified the harvest 2008: EXCELLENT

PARELLADA

Vineyard:	Camp Gran & Parada Llarga
Location:	Can Ferrer
Altitude:	450 m
Year planted:	1978
Growing System:	traditional
Exposure / Orientation:	North / West
Harvest Date:	In mid-September
Harvest:	by hand
Production:	9,000 kg/ha
Soil:	deep, stony and permeable ground with good moisture retention.

XAREL-LO

Vineyard:	La Font
Location:	Font-Rubí
Altitude:	315 m
Year planted:	1990
Growing System:	trellised
Exposure / Orientation:	North-south / East-west
Harvest Date:	End September
Harvest:	by hand
Production:	10,000 kg/ha
Soil:	different types of clay on a bed of limestone, permeable ground with good moisture retention.

MACABEU

Vineyard:	La Masía
Location:	Castellví de la Marca
Altitude:	260 m
Year planted:	1970
Growing System:	traditional
Exposure / Orientation:	South / North-west
Harvest Date:	In mid-September
Harvest:	by hand
Production:	9,700 kg/ha
Soil:	clayey-loam, deep with good moisture retention

The grapes were harvested at their optimum point of healthiness and ripeness.

Winemaking method: 'Champenoise' method (second fermentation in the bottle)



Analysis: Alcohol content: 11.50% vol.
Total Acidity (Tartaric): 5.60 g/l
Volatile Acidity: 0.34 g/l
Total SO₂: 70.40 mg/l
Density: 993

Bottles: 21,000

Recommended drinking temperature: 6-8°C

Tasting note:

Nose: An elegant and fresh sparkling wine with scents of white fruit (ripe grape and apple) combined with a pleasant and long-lasting toasty aroma which comes from its aging.

Palate: The palate is an altogether complex, delicate and savoury experience with a fresh and long aftertaste.

Food pairing:

Salads

Steamed mussels, crab, tuna belly with mixed salad greens

Steamed fish such as fresh cod on a layer of peas



Controlling body's code:
ES-ECO-019-CT
ORGANIC FARMING

Each back label has an invisible ink logo which turns blue once the product has reached the right drinking temperature (5-8°C), as follows:

