



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

### Cygnus Sador Brut Nature

Bodega: U MES U



#### DETAILS

Tipo de producto:	<b>Cava</b>
Añada:	<b>2020</b>
País de origen - Región:	<b>Spanien - Katalonien - Penedés</b>
Variedades:	<b>Macabeo / Xarel·lo - Parellada</b>
Contenido de la botella:	<b>0.75 l</b>
Calidad:	<b>DO D.O. Cava</b>
Calidad (EU):	<b>Denominación de Origen Protegida (DO, DOCa, VCIG, VdP)</b>
Grado alcohólico (% vol.):	<b>11,50 vol.%</b>
Azúcar residual en g/l:	<b>3,00 g/l</b>
Acidez:	<b>6,10 g/l</b>
Elaboración:	<b>Otros</b>
Alérgenos:	<b>contiene sulfitos</b>
Temperatura ideal de consumo:	<b>6 °C</b>

#### Premios obtenidos

**Silver ORGANIC WINE AWARD INTERNATIONAL 2022 - spring**

#### Weinbeschreibung

Cygnus Sador Brut Nature is a cava of extraordinary finesse that acquires greater elegance and complexity as it ages in the darkness of the underground cellars.

#### Recomendado con el siguiente plato...

This is a very versatile cava which can be paired with a wide range of meat, fish or seafood recipes. It is specially recommended with Iberian ham and foie gras.

#### Descripción del viñedo

1+1=3 started the trading career in 2000, although its founders were fully linked to the world of wine from a long time ago. As far as the name 1+1=3 is concerned, we set ourselves the challenge to convert our business into something more than two. Auf der ProWein 2024 Markus Wenger (markus.wenger@progwine.ch) +41 79204 73 81