

# CYGNUS SADOR

BRUT NATURE  
RESERVA · ORGANIC

Sador is the star at the heart of Cygnus  
and it is the most recognized Cava in the  
range. A cava of great finesse, intense and  
with a deep character just like its star.

The heart of the Swan constellation.



U M E S U  
L'art de la Suma





# CYGNUS SADOR

DO CAVA · Brut Nature · Reserva · Organic

The grape harvest begins before dawn, as the last stars fade from the sky.

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

Sador shows a perfect balance between primary aromas of white fruit and citrus combined with notes of ageing and fine pastry. The heart of the constellation is our most intense and profound cava.

## ORIGIN

Selected grapes from vineyards in the Alt Penedès area with altitudes higher than 350 metres above sea level.



### ZONE

Comtats de Barcelona

### SUBZONE

Valls d'Anoia - Foix

Where Cava was born in 1895.

## ELABORATION

Traditional method, second fermentation in the bottle. Reserva, average aging of 30 months on the lees.

## SENSATIONS

On the nose: Intense aromas of ripe white fruit, where apple and pear are present but give way to more evolved notes of dried fruits, toasted bread, and a subtle touch of pastry.

On the palate: Balanced and creamy, with a silky texture and elegant minerality. The aging notes are clearly perceived, with hints of puff pastry and sweet bakery. The white fruit has evolved into nuances of apple compote and jam, adding an extra layer of complexity and a long, persistent finish.

Particularity: Its complexity goes beyond primary aromas, unfolding notes of dried fruits, toasted bread, and pastry while maintaining a perfect balance between creaminess, freshness, and persistence on the palate.

## PAIRING

A versatile cava that combines perfectly with a wide variety of dishes, from pasta and rice to the most complex ones made with meat, fish or seafood.

## WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWFCP).

Vintage	2022
Denomination	DO Cava
Variety	Xarel·lo 55% Macabeu 30% Parellada 15%
Cultivation Area	Font-Rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	11,5%
Ageing	Reserva. From 24 to 36 months.
Serving Temperature	6 °C
Total Acidity	6,1 g/L (tartaric acid)
Ph	3
Dosage	No Dosage
SO <sub>2</sub>	65 mg/L DO Cava Maximum: 160 mg/L
Pressure	5,5 bar



# CYGNUS SADOR AWARDS

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## Year 2025



BEST CATALAN SPARKLING WINE OF THE YEAR (Entry Level)  
Cygnus Sador. Medalla d'Or  
Tim Atkin MW, Catalan Sparkling Wine Report 2025 by Tom Hewson



Cygnus Sador. Gold Medal  
Wine Enthusiast

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## Year 2023



Cygnus Sador. Gold Medal  
Mundus Vini



Cygnus Sador. Gold Medal  
Wine system Wine Award International



Cygnus Sador. Gold Medal  
Berliner Wein Trophy

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## Year 2022



Cygnus Sador. Gold Medal  
Frankfurt International Trophy

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## Year 2021



Cygnus Sador. Gold Medal  
WINESystem AG



Cygnus Sador. Gold Medal  
Paris Wine Cup

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## Year 2020



Cygnus Sador. Grand Gold Medal  
WINESystem AG

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## Year 2019



Cygnus Sador. Gold Medal  
WINESystem AG