

CYGNUS DENEb

BRUT NATURE · RESERVA
ORGANIC · NO ADDED SULFITES

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

Our non sulphites cava is unique, like its
star, which shines brightly in the night sky
showing its striking elegance.



U M E S U
L'art de la Suma



CYGNUS DENE B

DO CAVA · Brut Nature · Reserva · Organic
Non added sulfites

Before dawn the harvest begins and the last stars fade in the sky.

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

Deneb, the brightest star in the constellation, gives its name to this monovarietal cava from Xarel·lo, made with the slightest intervention to exalt the essence of the variety.

ORIGIN

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



ZONE

Comtats de Barcelona

SUBZONE

Valls d'Anoia - Foix

Where Cava was born in
1895.

ELABORATION

The base wine is crafted with cold pressing (17°C) to preserve the aromas and fractionated to achieve clarity. Traditional method with a second fermentation in the bottle. No sulfites are added at any stage of the process.

Reserva wine, aged for an average of 30 months on the lees with a cork stopper, allowing micro-oxygenation that grants it a unique personality. Manual disgorging and malolactic fermentation take place in an isolated wing of the winery.

SENSATIONS

On the nose: Intense aromas of citrus, candied white fruit, and a hint of dried fruit.

On the palate: Robust yet fresh, with mineral notes and fine pastry flavors, culminating in a long and persistent finish.

Particularity: Without added sulfites, it better expresses its aromas and gains exponentially in complexity and intensity.

PAIRING

Ideal with all types of seafood and fish, especially tuna or salmon. Perfect for creamy rice dishes and white meats with sauce.

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	2021
Denomination	DO Cava
Variety	Xarel·lo 100%
Cultivation Area	Sant Martí Sarroca (Alt Penedès)
Altitude	350 meters
Alcohol volume	11,5%
Ageing	From 24 to 36 months
Serving Temperature	6 °C
Total Acidity	6 g/L (tartaric acid)
Ph	3,05
Dosage	No Dosage
SO ₂	Non added sulfites. Contains naturally produced sulfites <10 mg/L.
Pressure	5,5 bar



CYGNUS DENEBA AWARDS

Year 2025



Cygnus Deneb. Gold Medal
Tim Atkin MW, Catalan Sparkling Wine Report 2025

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