

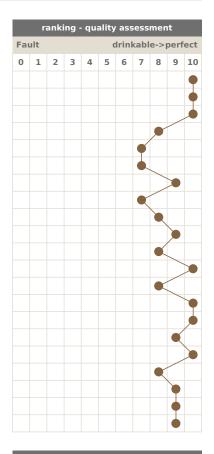
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Cygnus Sador Brut Nature Winery: U MES U

rated 14.05.2022

Total points	88	AWARD: SILVER
Category	Cava	
Vintage	2020	
Primary grape / grape varieties	Macabeo / Xarel·lo - Parellada	
Quality	DOP / DO	
Country - region	Spanien - Katalonien - Penedés	
Alcohol in vol.%	11,50	
Residual sugar in g/l	3,00	
Acid in g/l	6,10	
Sulphur free/total in mg/l		
Aged in	Others	

		an	alys	is -	inte	ensit	ty as	ses	sme	nt	
	litt	le->	clea	arly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
colorless-green-yellow-brown								•			
Color intensity											
fruity									•		
herbal											
gruen-wuerzig											
Apple											
gruene Birne								•			
Intensity											
Sweet				•							
Acid - gustatory								•			
Acid Irritation (haptic)							•				
Salty, mineral / extract						•					
Bitter		•	_								
Astringency											
Phenole / tannin						•					
Alcohol impression					•						
CO ²								_	•		
Intensity / volume									•		
Length / finish									•		
Balance											





reductive oxidative	
modern traditionel	

stylistics 0 1 2 3 4 5 6 7 8 9 10												
0 1 2 3 4 5 6 7 8 9 10	stylistics											
	0	1	2	3	4	5	6	7	8	9	10	
0 1 2 3 4 5 6 7 8 9 10	0	1	2	3	4	5	6	7	8	9	10	

little - - - much

					exa	ltat	ion				
n	0	1	2	3	4	5	6	7	8	9	10

Potential 2024



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Description

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.

Food-Pairing

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