

# 1+1=3 Cygnus Brut Nature

D.O. Cava

Grapes: 40% Xarel•lo, 40% Parellada, 20% Macabeo

**92**  
points  
Wine & Spirits  
MAGAZINE



This wine's richness develops across an elegant texture, filling out citrusy acidity with yellow-apple freshness and broader, lush notes of cream. Though only marginally more expensive than the bodega's Cygnus Brut, this Brut Nature plays at a significantly higher level.



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Selected by Aurelio Cabestrero®

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