

CYGNUS SADOR

BRUT RESERVA

D.O. Cava
Grapes: 40% Xarel•lo, 40% Parel-
lada, 20% Macabeo

90+points
VIEW FROM
THE CELLAR



“[On the palate the wine is deep, full-bodied, mineral-driven and snappy,with a fine core, frothy mousse and a long, youthful and complex finish. Without its bit of finishing dosage, I would be inclined to tuck away the Sador in the cellar for just a year or twoand let its acids relax a bit more before drinking it. However, as I often find is the case with Brut Nature bottlings of top flight Cava, the aromatic and flavor precision here is exemplary. 2023-2045+.”

John Gilman - Issue #98 March / April 2022



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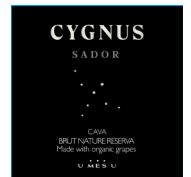
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