

1+1=3 Cygnus Brut Nature

D.O. Cava

Grapes: 40% Xarel•lo, 30% Parellada, 30% Macabeo

91 points



“The Non-Vintage Cygnus Brut Nature Organic offers up a sophisticated nose of flowers, mineral, smoked nuts, and brioche along with excellent balance and length on the palate.



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