

CONDE DE HARO 2021

GRAPES

Viura and Chardonnay.

GEOLOGY AND SOIL

The vines are grown in calcareous clay soil in the Valle del Oja and ferrous clay in the Alto Najarilla, where the geological features provide a high degree of minerality and favour the aromatic complexity of the grapes.

VINIFICATION

Harvesting is by hand and the grapes are transported in 200-kilo crates to the winery, using a refrigerated truck to ensure they are conserved correctly. After a process of de-stemming and gentle pressing, the musts begin the primary alcoholic fermentation in wooden vats, in which they remain in contact with the lees until the end of April. After this the liqueur de tirage is added (a mixture of yeast and sugar) before bottling, the point at which the second fermentation starts. This proceeds slowly for 3 to 4 months at a controlled temperature of 10-11°C. This lengthy fermentation allows us to preserve the integrity of the bubbles and achieve greater finesse in the finished product. The wine remains on a riddling rack for a minimum of 24 months, which assists the development of the aromatic complexity, bakery notes and a smooth mouth texture. Before sealing the bottles with a cork, they are disgorged and the liqueur d'expedition (dosage) is then added, thereby adjusting the wine's final profile.

TASTING

The 2021 vintage was marked by high temperatures during the summer, which favoured a rapid ripening of the grapes, contributing to a greater concentration of aromas and an excellent expression of the fruit. These temperatures, combined with a well regulated harvest, resulted in a cava with great aromatic intensity with well-balanced structure. This sparkling wine has a bright, straw-yellow colour with fine, persistent bubbles. On the nose it is subtle and complex, with primary aromas of grapefruit, lemon and green apples, complemented by bakers' shop notes, brioche, biscuits and dried fruit and nuts from its ageing on its lees for 24 months. It is fresh and perfectly balanced on the palate, with a harmonious balance between fruit and acidity. The bubbles are fine and creamy, giving the wine an elegant texture. The finish is long and persistent, leaving a creamy touch and delicate notes of dried fruit and nuts.

Contains sulphites. Contains egg lysozyme.



First and sole specific certification for wineries in the area of environmental sustainability.



Muga