



Cava Conde de Haro.

Tasting notes.

The first impression in the glass is of practically no oxidation, with bright yellow-green hues. The foam is dense and persistent, providing an inkling of its structure in the mouth. Looking at the centre of the glass we can see a uniform line of microscopic bubbles rising to the surface. The nose is dominated by tangy fruit and floral aromas. In the background we find fermentative notes from the wine's transformation in the bottle (honey, vanilla, liqueur). Honeyed yet fresh in the mouth, thanks to its significant acidity. The combination of fruit, acidity and fine lees results in a surprising sensation of fullness that invites one to continue tasting it. The fruity notes return in the aftertaste, with predominant spices that, for several seconds, leave a very pleasant memory.

Vineyards.

The vineyards are located at a high altitude in the same area as the Prado Enea vineyards. However, the cava vineyards are located on slopes facing north, to protect the plants in the summer from excessive heat that could alter the delicate varietal aromas required by cavas.

The grapes are harvested towards the third week in September; about fifteen days before those used to make white wines. Harvest is carried out in 15 kilo boxes to protect the berries' integrity. After passing through the selector conveyor, the clusters are taken to the press.

Pressing is the most delicate moment, as the quality must be maintained at all costs. Only the must drawn from the lightest pressing is used to make this cava.

The grape varieties used are Viura (90%) and Malvasía (10%).

Vinification.

The musts undergo their first fermentation in 1,000 litre wood vats, where the wine is left until the end of April. The second fermentation is induced in the bottle. The bottles are then kept in lattes for a further 14 months.

Consumption.

The cava is excellent for drinking straight away; in addition, the characteristics of the grapes provide it with great ageing potential.