

CONDE DE HARO BLANC DE BLANCS 2022

GRAPES

Viura and Chardonnay.

GEOLOGY AND SOIL

Vines planted in calcareous clay soils in the Valle del Oja and ferrous clay in the Alto Najerilla district. This diversity of soil types provides a good balance between freshness and structure and enhances the aromatic complexity, conditions which are particularly suited to making sparkling wines in which acidity, finesse and the expression of the soil prove vital.

VINIFICATION

The 2022 vintage was marked by a hot, dry growing cycle, with ripening earlier than normal. By careful vine management and selection of plots, especially in the cooler zones of the Alto Najerilla and Valle del Oja, it was possible to maintain a good balance between alcohol and acidity, producing grapes with a distinctive profile in which freshness and precision were paramount.

Harvested by hand with selection of the clusters in the vineyard and transport to the winery in 180-200 kilo crates by refrigerated truck to preserve their integrity. After de-stemming and gentle crushing, the musts ferment separately according to variety in wooden vats, in which they remain in contact with their lees until late April, in pursuit of greater volume and complexity in the base wine.

Afterwards, there is a final blending of wines before tirage (bottle fermentation), defining the profile of the cava. After the addition of liqueur de tirage it undergoes a second, slow fermentation in the bottle at a controlled temperature (10-11 °C) for 3-4 months, enhancing the development of fine bubbles.

The wine is placed horizontally en rima and left for a minimum of 24 months, which provides greater integration, texture and depth, while preserving a fresh, precise profile. Finally, after disgorgement, the liqueur d'expédition (dosage) is added, adjusting the final overall balance.

TASTING

A clear, bright pale yellow colour, with fine, persistent bubbles, well integrated into the overall appearance of the wine.

On the nose, it reveals a sharp, expressive character, with a predominance of white fruit and notes of citrus fruit, accompanied by subtle floral nuances. As a whole, it stands out for its clearly defined aromas and a well-defined sensation of freshness.

On the palate, it is lively and balanced, with good acidity to give a tautness and length. It has a fluid mouth-feel, with a slightly creamy texture which provides volume without reducing precision. The fine, elegant bubbles bring an accompaniment of harmony.

The finish is clean and persistent, with a fresh, distinctive character and good length.

Contains sulphites.



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

Muga