

Cava Conde de Haro 2018

Grapes

Viura and Chardonnay

Geology and soil

Plots located in the zone of Sajazarra, Cellorigo and Fonzaleche, the same zone in which the vines used for making Prado Enea are grown, at an average height of 550 metres. In the pursuit of preserving the varietal aroma and high acidity, these plots are north-facing, protecting the grapes from the high temperatures which can occur at the end of the summer.

Vinification

The must undergoes initial fermentation in wooden vats where it remains until the end of April with its lees. Once the expedition liqueur (yeast and sugar) has been added, it is bottled and then ferments for 3-4 months at a controlled temperature of 10-11°C. The wine is kept in riddling racks for a minimum of 18 months to give it aromatic complexity and a smooth mouth-feel. Before replacing the provisional stopper with a cork stopper, expedition liqueur is added.

Tasting

This sparkling wine displays a clean, very pale yellow colour and fine, delicate bubbles. The nose is subtle with discreet fruit aromas of apple together with notes of white flowers and biscuity hints. Both refined and refreshing on the palate, creamy notes come through with crisp acidity and an elegant finish.

Perfect as an aperitif or with appetisers, it also goes beautifully with oysters

