

CAVA CONDE DE HARO BLANC DE BLANCS 2018

VARIETIES

Chardonnay.

GEOLOGY AND SOIL

The cava's vineyards in the Oja Valley rest on clay-limestone soils of tertiary origin. Their balanced drainage and water retention, together with their wealth of carbonates, means that the grape ripens slowly, holding onto its acidity and intense structural complexity. These optimal conditions heighten the potential for ageing in the bottle, allowing for a gradual change in sensorial characteristics.

ELABORATION

After intense scrutiny of the ripening process, to preserve the high natural acidity and the huge aromatic potential characteristic of the Chardonnay variety, the vintage is picked by hand. The choicest grapes are transported in 200-kg crates to the cellar in a refrigerated lorry, ensuring their best possible preservation and preventing spontaneous fermentation.

Once in the cellar, the grapes are destemmed and gently pressed to extract the flower must, whose varietal purity brings out the crispness and complexity of Chardonnay. Alcoholic fermentation is carried out in small wooden tubs, where the wine remains in contact with its fine lees until springtime, creating volume on the palate without falling short on vibrancy. Before bottling, the liqueur de tirage is added to start the second fermentation in the bottle, a process that occurs slowly over 12-14 weeks at a controlled temperature of 10-11°C. This temperature control keeps the touch of carbonic gas subtle, integrating an elegant bubble, in harmony with the crisp and mineral expression of the grape variety.

TASTING NOTES

This sparkling wine is brilliant gold in colour, with fine and well-integrated bubbles from a prolonged ageing on lees. On the nose, it is highly intense and presents great complexity, with notes of toasted nuts, subtleties of butter and a hint of citrus reminiscent of grapefruit, typical of Chardonnay from cool climates. On the palate it is mouth-filling and structured, with high and perfectly-balanced acidity, topped with delicious notes of cooked apples, and a subtle mineral character. Its creamy texture and long and elegant aftertaste again evokes memories of bread and nuts, made all the more intense by its prolonged ageing.

Contains sulphites.



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



Muga