CAVA CONDE DE HARO GRAN RESERVA MILLÉSIMÉ 2013

VARIETIES

Viura and Chardonnay.

GEOLOGY AND SOIL

Calcareous clay soils from the Valle del Oja and ferrous clay from the Alto Najerilla, whose geological and climatic features provide high acidity and great complexity which are good for the bottle ageing capacity.

ELABORATION

After carefully monitoring the ripening process, with the aim of preserving high acidity and great aromatic potential, harvesting is carried out by hand. The grapes are taken in 200 kilo crates to the winery in refrigerated trucks, ensuring their optimum conservation. Once in the bodega, the grapes are de-stemmed and gently pressed. The free run must starts to ferment in small wooden vats, where it remains in contact with the lees until spring. After this, tirage liqueur is added, giving rise to the second fermentation. This process proceeds slowly over a period of 12-14 weeks, at a controlled temperature of 10-11°C, which allows the bubbles to retain their integrity and to give greater finesse to the final product. Then the bottles are stacked horizontally en rima for ageing, remaining in conditions of total darkness, and constant temperature and humidity levels for at least 122 months. After this period is complete, the botttles are transferred to riddling racks where they are turned manually. After four weeks of this process the bottles are disgorged to remove the lees and finally the dosage is added, thus adjusting the wine's final profile.

TASTING NOTES

The 2013 vintage stands out for its high quality, especially in the vineyards of the Rioja Alta, where the cooler climate and greater availability of moisture favoured the optimum evolution of the grapes. These conditions were ideal for making cavas with long ageing processes.

This sparkling wine has a bright golden colour and fine, well integrated bubbles, the result of the long ageing on its lees. On the nose, it displays high intensity and great complexity, with a predominance of notes of dried fruit and toasted aromas, subtle nuances of butter, with citrus fruit, reminding you of grapefruit, coming through. On the palate it is full and well-structured, with perfectly balanced high acidity and delicate notes of cooked apples. It has a creamy texture, and the long, elegant finish again brings back reminders of the bakery and dried fruit.



Contains sulphites.

SUSTAINABLE WINERIES for Climate Protection

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

Muga