

# Muga

## Cava Conde de Haro Rosé 2022

### Varieties

Garnacha tinta.

### Geology and soil

Ferrous clay, poor in organic material.

### Vinification process

Harvested by hand and transported to the winery in refrigerated trailers in 200-kilo boxes. Pressed directly and the base wine then ferments in small vats with the temperature controlled to 14/15°C to preserve the garnacha's aromatic potency. After the completion of alcoholic fermentation, it remains on its lees for 4 months in order to give the mouth-feel greater body and volume as is so necessary in fine quality sparkling wines. After the addition of tirage liqueur, it ferments for a second time inside the bottle for 4 months at 12°C. It remains for a minimum of 36 months stored horizontally in racks before disgorgement, always kept at a low temperature to maintain the maximum freshness and wealth of aromas.

### Tasting notes

Pale rose-petal pink colour, clear and bright, with fine, well-integrated bubbles forming a delicate crown, a reflection of the traditional method and prolonged ageing *en rima*.

Expressive, with complex, high-intensity aromas. On the nose we find the typical aromas of fermentation on the lees, with clear reminders of fine bakery and brioche and creamy notes of strawberry yoghurt. Ripe red fruit like raspberries or blackberries also appear, characteristic of Garnacha.

The attack is fesh and balanced, with very good integration of the fizz. It has a creamy texture from its ageing on the lees. Sharp acidity well-balanced by the creaminess, giving a fresh sensation in the mouth. The finish is clean and persistent, with reminders of red-berry fruit and light citrus sensations in the retronasal phase.

Contains sulphites. Contains egg lysozyme.