

CAVA CONDE DE HARO BRUT ROSÉ 2023

GRAPE VARIETY

Garnacha tinta.

GEOLOGY AND SOIL

Vineyards located in Rioja Alta, on Tertiary clay-ferrous soils containing marl, reddish clays and iron. The combination of altitude, orientation and soil composition promotes balanced ripening of the Garnacha grapes, preserving their freshness and aromatic expression.

WINEMAKING

Hand-harvested grapes are carefully selected and transported to the winery in refrigerated crates to preserve their freshness.

Following gentle direct pressing, the must ferments in small wooden vats under controlled temperature. The wine then remains on its fine lees for 4 months, with regular bâtonnage, gaining texture and complexity.

The second fermentation takes place in the bottle using the traditional method, over approximately 4 months at low temperature, encouraging the development of fine, well-integrated bubbles.

Finally, the wine ages on its lees in bottle for a minimum of 36 months, developing complexity while retaining its freshness and varietal identity.

TASTING NOTES

The 2023 vintage in Rioja Alta, characterised by balanced ripening conditions, produced grapes with excellent aromatic expression and acidity, ideal for sparkling wine production.

Pale petal-pink in colour, bright and clear, with fine, persistent bubbles forming a delicate crown.

The nose is elegant and fresh, revealing aromas of red berries, wild raspberries and citrus notes, complemented by subtle creamy nuances and hints of fine lees that add complexity and depth.



Contains sulphites.



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

Muga