

Cava Conde de Haro 2019

Grapes

Viura and Chardonnay

Geology and soil

Mainly calcareous clay from the Valle del Oja district and ferrous clay from the Upper Najerilla Valley.

Vinification

The musts undergo their first fermentation in wooden vats where they remain on their lees until the end of April. Once the *tirage* liqueur (yeast and sugar solution) has been added, the wine is bottled and the second fermentation proceeds very slowly for 3-4 months at a controlled temperature of 10-11°C. Such slow fermentation allows us to maintain great bubble integrity. The wine is stored *sur lattes* (on their sides) for a minimum of 18 months to give it greater aromatic complexity, with yeasty pastry shop aromas and a smoothness on the palate. Before the bottles are resealed with cork stoppers they are topped up with the "dosage" liqueur.

Tasting

This sparkling wine has a very bright, pale lemon-yellow colour and fine beads of bubbles. On the nose it is subtle and complex, revealing aromas from the grapes (lemon, grapefruit), from the 18 months spent *sur lattes* (biscuits, pastries) and some traces of dried fruit from the bottle ageing. On the palate it is fresh, with a very fine balance between the fruit, acidity and fizz, with a very long finish in which we can find creamy notes coming through.

