

Cava Conde de Haro Rosé

Varieties

100% Garnacha.

Soil

Iron-clay.

Vinification

Direct pressing, fermentation in 1,000 litre vats at 14°. It is then aged on the lees for a further 4 months before the addition of expedition liqueur. Second fermentation takes place in the bottle at 12° for 4 months and then it remains in riddling racks for a minimum of 14 months more, always at the same low temperature.

Tasting notes

Colour: Its very bright, soft salmon colour is due to the garnacha grape variety. Thanks to its slow fermentation, this cava has a very fine, persistent, elegant string of bubbles which reveals the care with which it has been made.

Aroma: The surprising aromatic complexity of this cava, with tropical fruit, citrus aromas giving freshness and youthfulness combining at the same time with ripe fruit such as peaches and quince, is a real joy.

Palate: It has a slightly sweet attack moving gently into crisp acidity. The pleasant sensation as it enters the mouth surprises you with the fine quality of its bubbles and does not prevent you from appreciating the elegance and complexity that the influence of the time on the lees has had in its evolution. In the aftertaste, reinforced by the fizz, you can again find the aromatic palette that we enjoyed on the nose. It is a cava which will not leave you unmoved and its persistence is a sure sign of its great quality.

