

## MUGA CONDE DE HARO ROSE

# Muga

### GRAPE VARIETIES

100% Garnacha Tinta

### SOIL

Ferrous clay, poor in organic material.

### VINIFICATION

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.

Bright, pale salmon pink, due to the grape variety and the direct pressing method. The slow fermentation process gives this cava a string of fine bubbles which show the care with which it was made. Medium to high aromatic intensity in which you can detect aromas of strawberry yoghurt, red berries, a touch of blackberry and citrus fruit, and reminders of the pastry shop in the finish. Medium to high acidity and great length and complexity with red berried fruit and citrus aromas to the fore.