

Muga Conde de Haro Brut

Muga



Viura y
Chardonnay



RIOJA



12% ABV



GENERAL INFORMATION

Muga Conde de Haro Brut is crafted with meticulous attention from hand-harvested grapes, transported in 200-kilo crates via refrigerated trucks to ensure optimal preservation. After careful de-stemming and gentle pressing, the must undergoes primary alcoholic fermentation in wooden vats, remaining in contact with the lees until the end of April. The liqueur de tirage is then added before bottling, initiating the second fermentation, which proceeds slowly over 3 to 4 months at a controlled temperature of 10–11°C. This extended fermentation preserves the integrity of the bubbles and enhances finesse. The wine is aged on riddling racks for a minimum of 24 months, developing aromatic complexity, delicate bakery notes, and a smooth, creamy texture. Finally, the bottles are disgorged and adjusted with the liqueur d'expédition (dosage), giving the wine its refined, balanced profile.

TASTING NOTES

This sparkling wine displays a bright straw-yellow color with fine, persistent bubbles. The nose is subtle and complex, revealing primary aromas of grapefruit, lemon, and green apple, complemented by delicate brioche, biscuit, and toasted nut notes from its 24 months on lees. On the palate, it is fresh, elegant, and perfectly balanced, with fine, creamy bubbles that enhance texture and a harmonious interplay between fruit and acidity. The finish is long and persistent, leaving a refined impression of dried fruit, nuts, and a gentle creaminess, showcasing the finesse of this premium Cava.