

# Muga Conde de Haro Rose

## Muga



Garnacha  
Tinta



RIOJA



12% ABV



### GENERAL INFORMATION

Conde de Haro Rosé is produced with meticulous care, beginning with hand-harvested Garnacha grapes transported in refrigerated 200-kilo boxes to ensure perfect preservation. The grapes are pressed directly, and the base wine undergoes fermentation in small vats at a controlled temperature of 14–15°C, preserving Garnacha’s vibrant aromatic expression. After fermentation, the wine rests on its lees for four months, gaining the body and volume essential to high-quality sparkling rosé. The addition of tirage liqueur initiates the second fermentation inside the bottle, lasting four months at 12°C, creating fine, well-integrated bubbles. The wine then matures horizontally in racks for a minimum of 36 months, kept at low temperatures to preserve freshness, finesse, and its generous aromatic profile before disgorgement.

### TASTING NOTES

Bright and pale salmon pink, with crystal clarity and a fine, steady bead that reflects the slow, careful fermentation and extended ageing. Aromas are expressive and layered: notes of brioche, fine pastry, and creamy strawberry yoghurt from lees ageing mingle with ripe red fruits such as raspberry and blackberry, true to the Garnacha variety.

The palate opens fresh and balanced, with beautifully integrated bubbles and a creamy texture built from its long maturation. Lively acidity complements the richness, giving a lifted, refreshing profile. The finish is clean and persistent, echoing red-berry fruit and gentle citrus tones on the retronasal.