

Bodegas Muga
Conde de Haro 2021



JEB DUNNUCK

92pts

"With the hopes of one day making a sparkling wine in Rioja, the 2021 Conde De Haro Reserva Blanco is a Brut Reserva Metodo Tradicional made from 85% Viura and 15% Chardonnay. It tastes like a French style-sparkling with small, fine-tuned bubbles, having undergone a second fermentation and aging on its lees for at least 24 months on the lees. The creamy mousse is complemented by refined acidity, and it's drinking gorgeously now, with aging potential of 10-12 years."

Virginie Boone, July 30th 2025



JORGE ORDÓÑEZ
SELECTIONS

Bodegas Muga
Conde de Haro 2021



JEB DUNNUCK

92pts

"With the hopes of one day making a sparkling wine in Rioja, the 2021 Conde De Haro Reserva Blanco is a Brut Reserva Metodo Tradicional made from 85% Viura and 15% Chardonnay. It tastes like a French style-sparkling with small, fine-tuned bubbles, having undergone a second fermentation and aging on its lees for at least 24 months on the lees. The creamy mousse is complemented by refined acidity, and it's drinking gorgeously now, with aging potential of 10-12 years."

Virginie Boone, July 30th 2025



JORGE ORDÓÑEZ
SELECTIONS

Bodegas Muga
Conde de Haro 2021



JEB DUNNUCK

92pts

"With the hopes of one day making a sparkling wine in Rioja, the 2021 Conde De Haro Reserva Blanco is a Brut Reserva Metodo Tradicional made from 85% Viura and 15% Chardonnay. It tastes like a French style-sparkling with small, fine-tuned bubbles, having undergone a second fermentation and aging on its lees for at least 24 months on the lees. The creamy mousse is complemented by refined acidity, and it's drinking gorgeously now, with aging potential of 10-12 years."

Virginie Boone, July 30th 2025



JORGE ORDÓÑEZ
SELECTIONS

Bodegas Muga
Conde de Haro 2021



JEB DUNNUCK

92pts

"With the hopes of one day making a sparkling wine in Rioja, the 2021 Conde De Haro Reserva Blanco is a Brut Reserva Metodo Tradicional made from 85% Viura and 15% Chardonnay. It tastes like a French style-sparkling with small, fine-tuned bubbles, having undergone a second fermentation and aging on its lees for at least 24 months on the lees. The creamy mousse is complemented by refined acidity, and it's drinking gorgeously now, with aging potential of 10-12 years."

Virginie Boone, July 30th 2025



JORGE ORDÓÑEZ
SELECTIONS