

DONIENE GORRONDONA
TXAKOLINA



RED TXAKOLI GORRONDONA

Grape Variety: 100% “Hondarribi Beltza”.

Our grapes come from the oldest vineyards in Bakio-north cost of Bizkaia. The winery also has its own vineyard, agreements with five small wine-growers who have plots of very old vines. Most trellised vines although there are still low-bush vineyards.

Harvest: End October. Harvested by hand and small boxes.

The grape is received in the winery in a maximum of



three hours to keep its complete quality.

First rigorous selection in the vineyard.

Production: Second selection when the grape is received in the winery. Destemmed controlled fermentation at low temperature with different indigenous yeasts, following guidelines of environmental sustainability and to accentuate the character of the variety and soil. Pressed to 1000 mb. Malolactic in late December and stay on lees in tank fermentation until late January.

Alcoholic content: 13,5 %vol. **Total tartaric acidity:** 5,4 g/l aprox. **Lactic acid content:** 1,65 g/l . **pH:** 3,55. **IC:** 8,65

Tasting: Dark violet color with a medium-high layer. Complex nose with floral and mineral notes. On the palate, medium body, wrapped acidity with a soft tannin. Good expression of fruit, herbal background quality. Varietal feelin persists and freshness.

Consumption Temperature: 14° C.

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