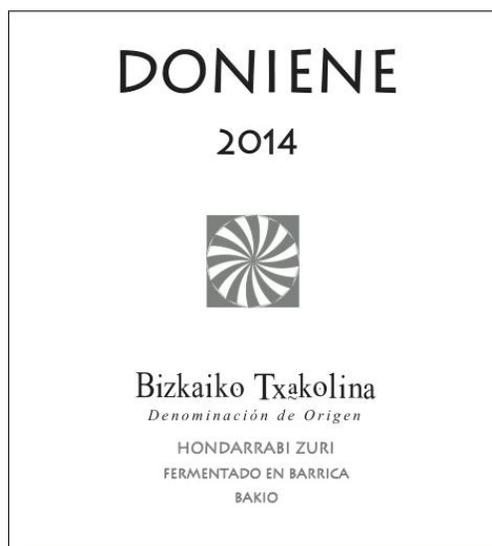


DONIENE WHITE TXAKOLI FERMENTED IN BARREL 2015



Vintage 2015. 100% Hondarrabi white. Only elaborated in years of good maturation. The 2015 was a year with a good start of the vegetative cycle and good flowering in the vines oriented toward the south. The gentle summer, slightly drier for the Cantabrian Zone, but with milder temperatures, enabled the grapes to have a slow and balanced maturation, which is the perfect situation for the full expression of the Hondarrabi White grape. The harvest of the vines in the respective vineyards- Panadiene, Iturriaga and Artatxu, all situated in Bakio, took place on the 3rd of October.

About the elaboration: Manual harvest with the selection of well-formed grape bunches. The grape enters the winery within no longer than a 3 hour period and passes directly through a second selection before the de-stemming process. Criomaceration is used to obtain the maximum extraction of aromas. Production begins from the tears of the grape juice, the juice obtained without pressing the grape. Fermentation in new French Oak barrels of various degrees of toasting and the crianza aging on lees for 4 months. Bottled in March of 2013. Later aging in bottle.

Alcoholic content: 13,5 %vol. **Total Tartaric Acidity:** 7,2 g/l. **Depleted Sugar content:** 2,3 g/l.

The distinct vintages of the Doniene White Txakoli Fermented in Barrel, have been the Txakolis awarded with the highest points ever given to a wine produced along the Atlantic coast of the Cantabrian Sea of the Basque Country. Given that the 2006 vintage marked a high point as it was the first time in history a Txakoli has received 90 points, the result being the placement of this wine in the Wine Show of "The New Values of Spanish Wine", celebrated in March of 2009 in New York.

Commentary on the Tasting extracted from the Guía Peñín 2012:

DONIENE 2010 White Fermented in Barrel ****

92 Brilliant yellow color. Powerful aroma, mature fruit, sweet spices, creamy oak, touches of herbs. In the mouth it is fatty, tasteful, fresh, full and elegant.

****Criteria of Quality/Price relationship. 4 stars means excellent.

Production: 3,000 bottles

Recommended Consumption: 2016, 2017, 2018

Serve at temperature: 10-12 °C

Food Pairing: given the full structure of the wine, accompanies Turbot very well, in addition to Squid, Cheese, Foie-Gras y Meat dishes. It is not an aperitif Txakoli. In the winery, we classify it as a Winter Txakoli.



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TXAKOLINA



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