

**DONIENE  
GORRONDONA**  
TXAKOLINA



White wine. D.O. Bizkaiko Txakolina/Txakoli from Bizkaia.

**Grape Variety:** Hondarrabi zuri.

**Vineyard:** grape coming from our plots Artatzuzahar, Panadiene and Iturriaga.

**Vintage 2017 :**

climatologically very strange year: winter drier and colder than usual, led to an early sprouting of the vine; very sunny and stable spring, made to advance the vegetable cycle of the vineyard and give the fruit-set in very good conditions. Summer with few clear days, many mists, high humidity conditions and temperatures between 20 and 25°C. Under these conditions, the threat of mildew and oidium was extraordinary, which forced an additional effort to achieve maximum aeration in the vineyards, through manual handling of the plant. The beginning of September was very rainy and throughout the month the wet areas, foggy, non-cool temperatures and absence of wind were repeated.

The ripening was therefore quite complicated, the health and balance of the production of the vine were crucial to achieve it while maintaining the vine without attacks of botrytis. In this sense, the manual leaf removal applied at the end of August and the beginning of September was decisive to maintain the bunches healthy. Clusters of the Panadiene, Iturriaga and Artatzuzahar plots, all located in Bakio, were harvested between 12<sup>th</sup> and 15<sup>th</sup> of October.

**About the elaboration:** manual harvest with selection of well-formed clusters. The grape enters the cellar within a maximum period of 3 hours and passes a second selection before de-stemming. Criomaceration to obtain the maximum aromatic extraction. Elaboration from teardrop juice, juice obtained without pressing the grapes. Fermentation with native yeasts in French light toast oak barrels and aging on lees for 4 months. Bottled in March 2018. After aging in bottle.

**Alcohol content:** 13,3 %vol. **Tartaric tota Acidity:** 7,10 g/l. **Reducing sugars:** 3,5 g/l.

**New Name and New Design:** the 2017 vintage is presented with a renewed, more current image, without forgetting the origins and tradition of the winery, and a new name ONDAREA (heritage, inherited in Basque language), to facilitate the differentiation between the different wines that we elaborate in the winery .

**Tasting:** straw yellow color. Herbaceous nose, spicy notes, citrus linger. Long wine in the mouth, fatty, toasted combined with fruit, spicy notes, pastry cream.

**The Doniene White Txakoli fermented in oak different vintages,** have been the best scored txakoli that any other wine from the Cantabrian side of the Basque Country has ever received.

Already the 2006 vintage marked a milestone when reaching the first 90 points for a txakoli, which meant the presence of this wine in the room of "The New Values of Spanish Wine" held in March 2009 in New York.

**Production:** 3.300 bottles de 0.75 L.

**Recommended Consumption:** 2019, 2020, 2021

**Temperature of service:** 10-12 °C

**Accompaniment:** given the great structure of the wine, it goes very well with fatty fish: turbot, squid. Also with smoked fish, cheese, foie gras and meat dishes. It's not a txakoli for appetizer. In the winery, we qualify it as winter txakoli.

**Logistic:** Carton boxes of 6 and 12 bottles Bordeaux-type 75 cl. 1+1 technical cork cap.



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