

**DONIENE  
GORRONDONA**  
TXAKOLINA



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

**Vineyard and grape variety:** Hondarrabi beltza originating from the oldest vineyards in Bakio and the youngest vineyard planted with “masal selection” of the centenary vines. Most of the vineyards are in vertical trellis system although there are still vines using a traditional low vine plantation system.

**Climatology and vegetal cycle:** beginning of 2018 rainy, the rains lasted until practically starting the summer season. The flowering was affected by this reason and therefore the bunches formed were smaller. Development of the typical summer of the Cantabrian coast with south wind entry since the third week of September. Ripening in optimal conditions, very healthy vintage.

**Harvest:** 10th of October. Selected harvest. Manual and in boxes. The grapes enter the winery within a maximum period of 3 hours. First selection very rigorous in the vineyard.

**Elaboration:** second selection at the reception of the grape. Destemming fermentation at controlled temperature with different native yeasts (environmental sustainability guidelines are followed to accentuate the character of the variety and the soil). Pressed up to 1000 mb. Malolactic Fermentation in mid-November and stay on lees in tank until the end of January.

**Alcohol Content:** 12,3 %vol. **Tartaric Total Acidity:** 5,2 g/l aprox. **pH:** 3,88.

**IC:** 14

**New image:** Vintage 2018 is presented with a renewed image, more current, without forgetting the origins and tradition of the winery.

**Tasting:** bright violet color with a medium-high layer. Complex nose very varietal with fruity notes (blackberry), minerals and vegetable garden. ~~In the~~ ~~mouth,~~ medium bodied, the acidity is well wrapped with a soft tannin. Good fruit expression, quality herbaceous background. The varietal and freshness sensation persists.

### **Reviews in specialized media**

#### **The Wine Advocate: 90 puntos**

The 2013 Gorrondona Tinto is a rarity, a red Txakoli produced exclusively with the red local grape Hondarrabi Beltza that fermented with indigenous yeast and went through malolactic in vat. It has an herbal nose, not unlike other Atlantic reds from southwest France or the Loire, a bit wild with some chili pepper and floral notes. It has certain elegance, with fine grained tannins. A red for blue fish? Drink now-2016

**Production:** 4.800 liters.

**Recommended Consumption:** 2 years after the harvest

**Service temperature:** 14° C.

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



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