

DONIENE GORRONDONA

TXAKOLINA



Climatology and vegetal cycle: winter drier and colder than usual, sequence of clear days, pruning was carried out in optimal conditions. Early and uniform sprouting between late February (low and sheltered plots) and mid-March (higher altitude plots). Spring with rains and mild temperatures ending with a cooler thermal sensation - late May, early June. Summer with little rainfall, mainly storms, many sunny days. The temperatures have not been high thanks to the sea breeze, late potting and slow maturation of the grape into autumn with southerly winds. The vegetative cycle has closed in the best conditions, absence of disease in the vineyards, very healthy leaf mass. The harvest has been carried out in very good conditions and the health of the grapes has been extraordinary.

Selected harvest in the **Irimingorrieta** vineyards. Planted in 2009, located in the area of Zumetxaga, with an altitude of 250 m, south / southwest orientation. Very airy area with complex, poor soils and marked compound acid character. Extreme soil composed of sandstones and shales.

Production Area: Bakio, Bizkaia. D.O.Bizkaiko Txakolina. Euskadi

Harvest Time: Between October 10th and 12th. Manual and boxed collection. The grape enters the cellar within a maximum period of 3 hours.

Grape Variety: Hondarrabi zuri

Elaboration: oriented towards the reach of the expression of the soils and the variety. De-stemming and brief cold maceration. Made from must flower Fermentation with yeasts from the vineyard. Aging on lees in deposit. **Spontaneous partial malolactic fermentation** in tank. **The wine has been made without adding sulfur throughout the process.**

Alcohol Content: 12,8 %vol. **Tartaric Total Acidity:** 7,8 g/l. **Reducing Sugars:** 1,59 g/l **pH** 3,08 **SO₂** 16 ppm (own of the vineyard)

Tasting: Straw yellow color. On the nose, it presents slight pungent aromas, hazelnut, on an herbaceous basis. In the mouth it is vertical, frank marked acidity, salinity and mild presence of carbonic. Long distance and persistent freshness.

Production: 2.600 bottles de 750 ml

Recommended consumption: 2 years after harvest. Wine in evolution.

Presentation: cardboard boxes of 6 Bordeaux bottles 75cl. Natural cork stopper.



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