



**DONIENE
GORRONDONA**

XX

Bizkaiko Txakolina
Denominación de Origen

HONDARRABI ZURI | BAKIO

EDICION LIMITADA

DONIENE XX is a white txakoli, 100% Hondarrabi zuri grape variety, aged in French oak barrel.

These are the main characteristics that make it so special:

Vintage 2017. 100% Hondarrabi zuri. 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 from the plots of Artatxu and Artatxubekoa located in Bakio were selected, vineyards with complex clay loam soils. The harvest took place between September 19th and October 5th.

About the Elaboration: manual harvest with well-formed clusters selection. The grape enters the winery in a maximum period of three hours and passes a second selection before the destemming. Cryomaceration to obtain the maximum aromatic extraction. Elaboration from the free-run juice, obtained without pressing the grapes. Fermentation with indigenous yeasts, ageing on the lees for three months in tank and aged in French oak barrels of 500 liters for eight months. Bottled in September 2018. Subsequent aging in bottle.

Alcohol Content: 12,7 %vol. **Tartaric Total Acidity:** 7,7 g/l aprox. **pH:** 3,20

About the name of the wine: the owners of the winery have called this txakoli "DONIENE XX", in reference to the twenty years of existence of DONIENE GORRONDONA winery. It was in 1994 when the current owners began their activity with the txakoli tradition recovery in Bakio. It has taken twenty years to be able to make this aged wine.

About the image of the wine: the image of the label corresponds to the Adolfo Guiard painting called "The Villager of Bakio". The winery has chosen this image for its artistic value. Adolfo Guiard is a classic Basque painter who brought from Paris the novelty of impressionism. Born in Bilbao, he lived in Bakio at the end of the nineteenth century. He painted this picture by order of Ramon de la Sota along with "La Siega" and "De Promesa". The picture represents a rural scene in Bakio, and aroused some controversy at that time: he received praise and criticism about the impressionist style and use of the color of this particular painting. The painting belongs to Ramon de la Sota family descendants, who have given it to the Bilbao Fine Arts Museum for a temporary exhibition along with the other paintings of the series.

Known this fact, the winery contacted through the Bilbo Fine Arts Museum the painting owner, who allowed the painting to design our DONIENE XX.

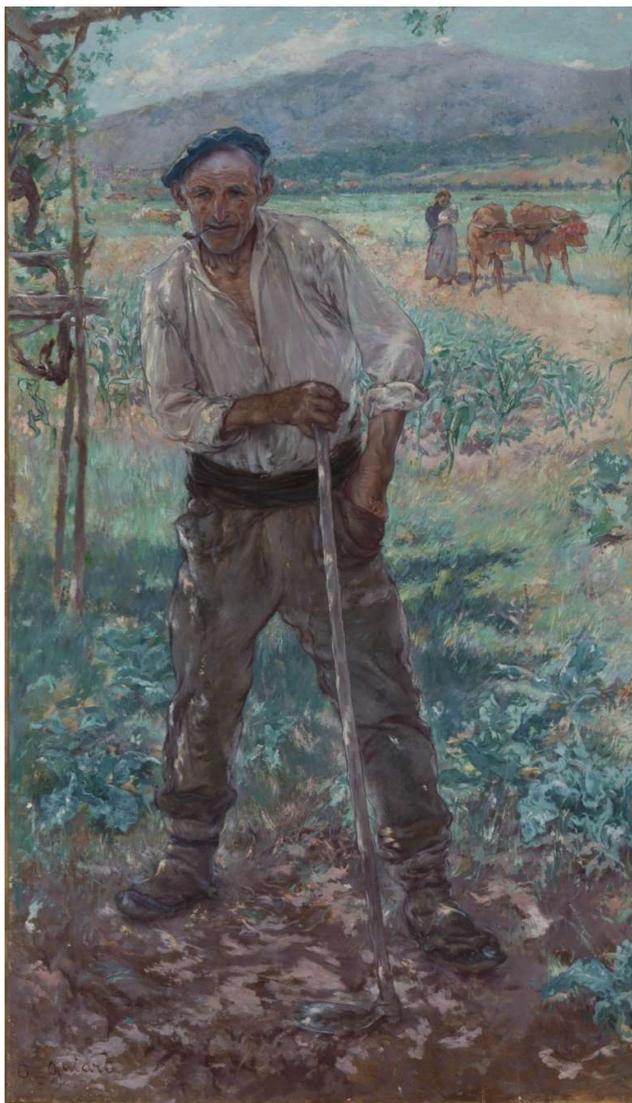
Production: 1.200 bottles

Recommended intake: 2019-2022

Temperature: 11-12 °C

Tasting Notes: It is recommended to open the bottle half an hour before consumption. Straw yellow with lemon highlights, its nose is fine and elegant, austere, fresh quince, remembering the Catalan cream. The palate is silky, good volume, highlights the harmony between acidity, wood and fruit and spicy sensations. Long step in the mouth.

Accompaniment: Given the great structure of the wine, it goes well with fatty fish such as turbot or squid. Also with smoked fish, cheese, foie gras and meat dishes. It is not a snack txakoli.



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TXAKOLINA

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