

DONIENE GORRONDONA
TXAKOLINA



DONIENE AGUARDIENTE DE ORUJO

Hondarrabi Zuri Grape MARC SPIRIT

Elaboration: Artisanal using copper still in our own distillery.

Alcohol Content: 45°

Tasting: crystalline. Intense aroma of raisins and grapes. The palate is broad and very unctuous leaving a bitter end of the variety hondarrabi zuri.

Temperature of service: 8-12° C.

What it goes with: It is taken as a digestive. **Production:** 2.000 bottles

Logistic: individual cardboard or 6 bottles case. 50 cl.



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DONIENE AGUARDIENTE DE HIERBAS

Hondarribi Zuri Grape MARC SPIRIT macerated with a selection of 10 aromatic herbs and spices.

Elaboration: Artisanal using copper still in our own distillery.

Alcohol Content: 38°

Tasting: Golden color. Complex and harmonious aroma in which you can guess the herbs and spices used -liquorice, anise, orange blossom, ..- The palate is enveloping and persistent, in perfect balance with the sweet notes.

Temperature of service: 8-12° C.

What it goes with: It is taken as a digestive. **Production:** 2.000 bottles

Logistic: individual cardboard or 6 bottles case. 50 cl.



DONIENE SEAWEED

Hondarrabi Zuri and Hondarrabi Beltza Grape MARC SPIRIT macerated with macro and micro seaweeds and offshore herbs.

Elaboration: Artisanal using copper still in our own distillery.

Alcohol Content: 45°

Tasting: after the first impact of alcohol, there are sea and rock notes, shells and herbaceous nuances. Saline in the mouth, complexity and sapidity with long persistence, balance between herbal and iodine flavors.

Temperature of service: 8-10° C.

What it goes with: Pairings with black chocolate and green tea. In cocktails, combined with tonic, as a sorbet combining with cucumber and apple.

Logistic: individual cardboard or 6 bottles case. 50 cl.

