

DONIENE GORRONDONA

TXAKOLINA



Climatology and plant cycle: 2020 has been a year that stands out for a short and dry winter. The vineyards located in the lower part of Bakio sprouted the third week of February. Spring, therefore, started early and has been characterized by being especially sunny with regular rainfall. Flowering came early towards the third / fourth week of May, there were very good conditions for a good fruit set. The vegetative cycle was partially slowed down by cool temperatures in the second part of June. The envero (change of the color of the fruit), however, was already visible at the end of July. The samplings for the ripening control at the end of August indicated that the harvest was going to be brought forward only one week. However, September started with very sunny days, a good day / night temperature gradient and with the entry of the south wind from the second week on, the harvest began on September 14th. The balance regarding the duration of the vegetative cycle is that it has been shortened by 5 days compared to 2019. Therefore, we note that in recent years there is a trend towards earlier sprouting and an advanced vegetative calendar that is offset throughout our cycle characteristically long.

Grape variety: 85% hondarrabi zuri, 11% hondarrabi zuri zerratia, 3% Munemahatsa, 1% Others

Harvest Time: Between September 14th and October 1st. Manual harvest and in boxes. The grape enters the winery within a maximum period of 3 hours. Selection of the grape in the vineyard.

Elaboration: destemming and extraction of the grape juice by pneumatic pressing. Controlled fermentation at 18-20° C with indigenous yeasts. Slow kinetics with good preservation of aromas and a finish with a small amount of residual sugar. Stay with lees until bottling. Assembling the tanks of different vineyard plots. Stainless Steel tanks.

Alcoholic Content: 12,3 %vol. **Tartaric Total Acidity:** 8,05 g/l **Reducing Sugars:** 2,6 g/l

Total Sulfur: 70 mg/l

Tasting: intense Straw yellow color with green iridescence. On the nose, it has aromas of apple, white fruit and a certain herbaceous character. Medium mid palate, acidity and balanced fruitiness come together in a fresh and cheerful character.

Reviews in specialized media

The Wine Advocate: 91 points

The 2013 Gorrondona white is mainly Hondarrabi Zuri, a young, fresh white with aromas of dried herbs, white fruit, freshly cut grass and a mineral sensation. The palate is light, fresh, well balanced, with great acidity and very good length. It calls for food. Drink now-2015.

Elaboration Volume: 75.000 bottles of 75 cl.

Recommended consumption: 1 year after harvest.

Temperature of the service: 8-10º

Logistic: Carton boxes of 6/12 bottles Rhin style 75 cl. Technical cork stopper1+1.



**DONIENE
GORRONDONA**
TXAKOLINA

DONIENE GORRONDONA TXAKOLINA

Gibelorratzagako San Pelaio, 1

48130 BAKIO

www.donienegorrondona.com