

**DONIENE
GORRONDONA**
TXAKOLINA

IRI 2020



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.

Selected harvest in a unique plot called **Irimingorrieta**.

Planted in 2009, located in the Zumetxaga area, it has 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, with levels of clay and ferruginous shales and marls.

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

Harvest: Between September 28th and 30th. Manual collection and in boxes. The grape enters the winery within a maximum period of 3 hours.

Grape Variety: Hondarrabi zuri

Simple vineyard Wine: Irimingorrieta

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Elaboration: oriented towards the scope of the expression of the soils and variety. Destemming and short cold maceration. Made from flower grape juice. Fermentation with the vineyard's own yeasts. Aging on lees in tank. **Spontaneous partial malolactic fermentation** in tank. **The wine has been made without adding sulfur throughout the whole process.**

Alcohol content: 13,4 %vol. **Total Tartaric Acidity:** 8,7 g/l. **Reducing Sugars:** 0,9 g/l **pH** 3,06 **SO₂** 16 ppm (own of the vineyard).

Tasting: Straw yellow colour. On the nose, it has slight pungent aromas, hazelnut, on a herbaceous base. In the mouth, it is vertical, Frank marked acidity, salinity and slight presence of carbonic. Long journey and persistent freshness.

Production: 2.600 bottles of 750 ml

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

Presentation: carton boxes of 6 bottles, bordelaise style 75. Natural cork stopper.



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