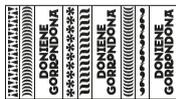
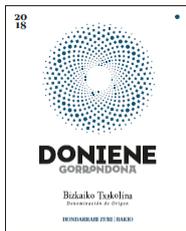


DONIENE GORRONDONA

TXAKOLINA



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.

Harvest selected in the **oldest vineyards** and located on the slopes facing South/Southwest (area known as Basigo from Bakio, traditionally used for growing grapes): **Torrezar, Artatxuberri, Iturriaga** are vineyards with clay soils, variegated marls and plaster and **Irimingorrieta**, younger vineyard with sandstone and shale soil.

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

Harvest Time: Between September 20th and 30th. Manual harvest and in boxes. The grape enters the winery within a maximum period of 3 hours.

Grape Variety: Hondarrabi zuri

Elaboration: oriented towards the scope of the expression of soils and variety. Destemming and short cold maceration. Made from flower must. Vinification separated by plots. Fermentation with own yeasts identified in our vineyards. Aging on lees in tank, from six to nine months. Minimal use of sulfur. Assembly of the parcels in February 2021.

Alcohol Content: 13,20 %vol. **Tartaric Total Acidity:** 7,75 g/l. **Reducing Sugars:** 3,4 g/l **pH** 3,10 **SO₂** 74 ppm

Tasting: Straw yellow color with green iridescence. On the nose, it has a subtle and complex varietal aroma: the herbaceous character (fennel, thyme), citric aromas and mineral tones stand out in this vintage. On the palate it is crisp and fresh, and at the same time glyceride and broad. Gain roundness and elegance while staying in the bottle. Long wine with a bitter finish-very characteristic of the variety-. Its sapidity makes it persistent in the mouth.

This wine has several published reviews (Wine Advocate, Decanter, Spanish Wine Lovers, The Wines from Northern Spain, Peñin, etc.) and is a benchmark for the winery and the area.

Production: 28.000 bottles of 750 ml, 650 bottles of 1.500 ml

Recommended consumption: 2-3 years after harvest. The wine continues to evolve favorably longer time.



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