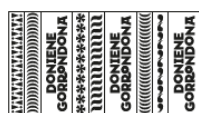


# DONIENE GORRONDONA

TXAKOLINA



# 2018

**Climatology and vegetal cycle:** 100% Hondarrabi zuri.: Rainy beginning of 2018, the rains lasted until practically entering summer. Flowering was affected for this reason and therefore the yields per plot have been lower. Development of the typical summer of the Cantabrian coast with the entry of south wind from the third week of September. Ripening in optimal conditions, very healthy harvest.

**Harvest Time:** between September 29<sup>th</sup> and 30<sup>th</sup>. Selected harvest in the oldest **vineyards in the Artatxu area: schist soils and clay loam.**

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

White wine.

**Grape Variety:** Hondarrabi zuri.

**Elaboration Process:** manual harvest with selection of well-formed bunches. The grape enters the winery within a maximum period of 3 hours. Destemmed and brief maceration. Elaboration from tear must. Fermentation with own yeasts in light toasted French oak barrels, aging on lees for 4 months. Bottled in May 2019. Later bottle aging.

**Alcohol content:** 13,1 %vol. **Total tartaric acidity:** 7,15 g/l. **Reducing sugars:** 3,5 g/l. **pH** 3,2

**Tasting:** faint Straw yellow color. Herbaceous nose, spicy notes, lingering citrus. Long-palate wine, fatty, toasted combined with fruit, spicy notes, pastry cream and minerality.

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:** 3.800 bottles of 0.75 L.

**Recommended consumption:** 2021-2025

**Temperature of the service:** 10-12 °C



**DONIENE  
GORRONDONA**  
TXAKOLINA



Gibelorratzagako San Pelaio, 1 ES48130 BAKIO [www.donienegorrondona.com](http://www.donienegorrondona.com) Tel+34946194795