



Climatology and vegetative cycle: Winter drier and colder than usual, sequence of clear days, pruning was carried out in optimal conditions. Early and uniform sprouting between the end of February (low and sheltered plots) and mid-March (plots of higher altitude). Spring with rains and mild temperatures ending with a cooler thermal sensation - late May, early June. Summer with little rainfall, concentrated in storms, many sunny days. The temperatures have not been high thanks to the sea breeze, late ripeness and slow ripening of the grapes with the entry in autumn with winds from the south. The vegetative cycle has been closed in the best conditions, absence of disease in the vines, very healthy foliar mass. The harvest has been carried out in very good conditions and the health of the grapes has been extraordinary.

Selected harvest in the oldest **vineyards of Bakio and Aldape**, planted by mass selection. Clay and clay loam soils. Hondarrabi beltza

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

Harvest: October 13th. Manual collection in boxes. The grape enters the winery within a maximum period of 3 hours.

Elaboration: oriented towards the scope of the expression of soils and variety. Destemming and short cold maceration. Fermentation with own yeasts identified in our vineyards, devatting at the end of the FA and soft pressing. Spontaneous malolactic. Minimal use of sulfur.

Alcohol Content: 12,8 %vol. **Total Tartaric Acidity:** 5,7 g/l. **Reducing Sugars:** 1,3 g/l **pH** 3,8 **SO₂** 17 ppm

Tasting: Bright violet color of medium, medium-high layer. Complex, highly varietal nose with notes of fruit (blackberry), minerals and orchard. In the mouth, medium body, the acidity is well wrapped with a soft tannin. Good expression of the fruit, quality herbaceous background. The varietal and freshness sensation persists.

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

Production: 6.500 bottles of 750 ml

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



**DONIENE
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