

**DONIENE**  
GORRONDONA**2021****Climatology and plant cycle.**

Drier winter than usual, marked good pruning conditions. Spring started early as has been the pattern in recent years, by the end of february the buds from the warmest and sheltered vineyards had already sprouted. Spring with sunny and mild weather, the vineyards presented good flowering sample. Flowering started the first week of june, it occurred in general with good weather and relatively fast. The hail storm of june 16 caused damages to the vineyards in the easternmost part of Basigo place that fortunately healed well. From this date to the 20th of august prevailed a cool weather, cloudy, humid but paradoxically with little amount of precipitation, the vegetative cycle was delayed in some plots and veraison was reached unevenly between august 15 and september 5. The ripening season was sunny in its first phase and cooler in the final stretch. Harvest was staggered in three phases between september 24 and october 16, based on the ripening of the plots and with a climatology of very cool temperatures for the season.

Selected harvest in the oldest vineyards and located on the south/southwest oriented slopes (area known as Basigo of Bakio, traditionally dedicated to the cultivation of the vine): Torrezar, Artatxuberri and Iturriaga are plots with clay soils, variegated marls and plaster, and Irimingorrieta, younger vineyard with sandstone and shale soil.

**Grape varieties.**

100% Hondarrabi zuri.

**Production area.**

Plots: Torrezar, Artatxuberri, Iturriaga and Irimingorrieta.

**Harvest time.**

Between september 28 and october 16. Manual harvest and in boxes. The grape enters the winery within a maximum period of 3 hours.

**Wine elaboration.**

With a scope to express the soils and grape varieties. Destemming and short cold maceration. Made from the free-run juice. Winemaking separated by plots. Fermentation with yeast identified in our vineyards. Aging with lees in stainless steel tanks, for about six to nine months. Minimal use of sulfur. Blending of the plots in february 22.

*Alcoholic content:* 12,75% vol.

*Total tartaric acidity:* 7,80% g/l.

*Ph:* 3,05

*Reducing sugars:* 3,8 g/l.

*Total sulphurous:* 75 mg/l.

**Elaboration volume:** 25.000 bottles of 75 cl., 650 bottles of 1.500 ml.

**Packaging:** Cardboard boxes of 6/12 Bordeaux style bottles of 75cl.





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## TASTING

**Sight:** Straw yellow color with green iridescence.

**Nose:** Subtle and complex varietal aromas. Herbaceous character (fennel and thyme), citric aromas and mineral hints.

**Mouth:** Crispy, fresh, glyceric and broad. Good body with a persistent bitter end.

It gains roundness and elegance during time in bottle.

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.

**Recommended consumption:** Within 2-3 years after harvest. The wine evolves favorably.

**Service temperature:** 8-10° C.

