



## 2019

### Climatology and plant cycle.

2019 harvest. 100% Hondarrabi zuri. Drier and colder winter than usual, optimal conditions for pruning. Early and constant sprouting between the end of february (sheltered low plots) and the middle of march (higher altitude plots). Rainy spring and mild temperatures with cooler thermic sensation -end of may, beginning of june-. Summer with few precipitations, concentrated as storms, a lot of sunny days. Temperatures were not high thanks to the sea breeze, late veraison and pause ripening with the start of autumn with south winds. The vegetative cycle closed in the best conditions, lack of diseases in the vineyards, healthy leaf mass. Harvest was carried on in really good conditions and the health of the grape was extraordinary.

Clusters from the places of Artatxu and Artatxubekoa were selected, located in Bakio, vineyards mid altitude valley, with soils of complex clayey marls.

### Grape variety.

100% Hondarrabi zuri.

### Production area.

Plots of Artatxu, Artatxuzahar, Panadiene and Iturriaga.

### Harvest time.

Between september 25 and october 10. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

### Wine elaboration.

Manual harvest of selected clusters well formed. The grape enters the winery within a maximum period of three hours and then goes through a second selection before destemming. Cold maceration to obtain the most aromatic extraction. Made from the free-run juice, obtained without pressing the grape. Fermented with own yeasts found in the vineyards, aged with lees in stainless steel tanks for three months and eight more months aged in french oak barrels of 500 litres. Bottled in september 2020. Settled longer in bottle.

*Alcoholic content:* 12,80% vol.

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

*Ph:* 3,19

*Total sulphurous:* <65 mg/l.

**Elaboration volume:** 1.920 bottles of 75 cl.

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





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### About the name.

This wine was named XX, in commemoration of the 20th anniversary of DONIENE GORRONDONA winery. 1994 was the year when the present owners began their journey into the recuperation of the Txakoli tradition in Bakio. It took twenty years to be able to make this evolving wine.

### About the label.

The label is an image of the painting of Adolfo Guiard known as "El Aldeano de Bakio" ("The villager of Bakio"). The winery chose this picture for its artistic value. Adolfo Guiard is a classic in basque painting that brought the impressionism from Paris. Born in Bilbao, lived by the end of the XIX century in Bakio. He made this painting by petition of Ramon de la Sola as well as the "La Siega" and "De promesa" painting. The painting, that represents a rural scene in Bakio, was controversial for that time: it received recognition but also critics about the impressionist style and the use of color. Nowadays, the painting is exposed at the museum of Beautiful Arts in Bilbao.

Knowing all this, the winery reached the owner of the painting, through the museum of Beautiful Arts -at that moment, a descendant of Ramon de la Sota-, who allowed the use of the image for the label of this wine.

### TASTING

**Sight:** Straw yellow with green lemon hints.

**Nose:** Fine and elegant aromas. Sweet characteristics such as fresh quince and catalan cream. Freshness from orange, herbs and licorice. Butterscotch and salty butter explosions.

**Mouth:** Broad and rounded wine, complex with a long finish. Presence of citrics like orange and grapefruit. Mainly, silky and salty textures. Well balanced between acidity and the wood.

A wine that lasts well and that will express attractive and marked tertiary aromas

We recommend to open the bottle 30 minutes before drinking.

**Recommended consumption:** 2022-2028.

**Service temperature:** 13-15° C.

