



2021

Climatology and plant cycle.

Drier winter than usual, marked great conditions for pruning. Spring started early like it's been in the recent years, by the end of february the buds of the warmer and more sheltered vineyards had already sprouted. Mild and sunny weather during spring, the plots showed good blooming. Flowering began the first week of june, in general with good weather conditions and relatively quick. The hail storm of june 16 damaged the easternmost oriented plots of Basigo place that fortunately healed well. From this date to august 20 the weather was cool, cloudy and humid, but paradoxically little precipitation, the vegetative cycle was delayed in some vineyards and the veraison was reached unevenly between august 15 and september 5. The ripening season was sunny in the first stage and cooler in the final stretch. Harvest was staggered in three stages between september 24 and october 16, following the ripeness of the plots and with a climate of very cool temperatures for that time. The red grape vineyards were harvested on october 9, before white grape plots for the first time.

Selected harvest in the oldest vineyards of Bakio and Aldape, planted by mass selection. Soils of clay and frank clay.

Grape variety.

100% Hondarrabi beltza.

Production area.

Plots of Bakio, Aldape and old Parrales.

Harvest.

October 9. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

Wine elaboration.

Scoped towards the expression of the soils and the grapes. Destemming and short cold maceration. Fermented with yeasts found in the vineyards themselves, emptying the tank right after the alcoholic fermentation finishes and soft pressing. Spontaneous malolactic conversion. Minimal use of sulfur. Bottle in june 23, 2022.

Alcoholic content: 12,50% vol.

Total tartaric acidity: 5,0% g/l.

Ph: 3,8

Reducing sugars: : ≤1 g/l.

Total sulphurous: 25 mg/l.

Elaboration volume: 6.400 bottles of 75 cl., 127 bottles of 1.500 ml.

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





2021

TASTING

Sight: Strong violet with shiny hints.

Nose: Fresh red fruit like strawberry, plum and berries. Reminders of dirt, herbs and green bell pepper. Notes of violet and licorice. Freshness of eucalyptus and wet wool.

Mouth: Medium body, subtle intensity and moderate finish. Presence of herbs, green bell pepper and wet dirt. Marked acidity and soft and balanced tanins the makes it easy to drink, refreshing and savory for an appetizer or to pair with fish.

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

Service temperature: 12-14° C.

