



APARDUNE

BRUT NATURE | MÉTODO TRADICIONAL

2020

Climatology and plant cycle.

2020 harvest. The wine is made with 82% Hondarrabi zuri and 18% Munemahatsa, from vineyards of Artatxu and Iturriaga plots, in Bakio. This wine has been aged with its lees in stainless steel tanks, prior to ferment (second) in the bottle, with the purpose of gaining roundness and refinement in mouth to be able to blend the bubble in its structure.

Grape variety.

82% Hondarrabi zuri.

18% Munemahatsa.

Production area.

Plots of Artatxu and Iturriaga, Bakio.

Harvest time.

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

Wine elaboration.

By the traditional method of second fermentation inside bottle: at the beginning of 2021 the base wine was bottled in order to gain the upcoming bubbles. The bottles have been stocked in Rime with low light conditions for their aging and refinement for at least 15 months. During this time, besides the second fermentation and bubble gain, the wine acquires structure and refinement through the natural decomposition of the lees that acted in the first phase (AF). By setting it on the Rime, the solid particles rest at the neck of the bottle and finally they are pushed out by disgorgement, the final cork is placed in bottle and the end product is labelled. Every task is made by hand. The first bottles were disgorged by the end of march 2022 and the last bottles will be probably disgorged by the end of 2023. It's named Brut Nature because there's no sugar added after disgorgement, but the same sparkling wine as expedition liqueur, "0 dosage".

Alcoholic content: 12,10% vol.

Total tartaric acidity: 7,53 g/l

Total sulphurous: 120 mg/l.

Elaboration volume: 3.100 bottles of 75 cl.

Packaging: Cardboard boxes of 6 bottles of 75cl.





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TASTING

Sight: Yellow straw with green hints.

Nose: Elegant and subtle wine. It shows the freshness of where it comes from, the variety and the soils. Reminders of green apple, fennel and aromas from bottle fermentation such as hazelnut, walnut and brioche.

Mouth: Easy to drink, soft and fine bubble. Apple and citrics. Hazelnut and light notes of brioche and cookie. Creamy and persistent in mouth. Balanced acidity.

APARDUNE means sparkling in basque.

Recommended consumption: Present and the next three years.

Service temperature: 5-8° C.

