



## 2019

### Climatology and plant cycle.

Drier and colder winter than usual, continuity of clear days, pruning was done in optimal conditions. Early sprouting and uniform between the end of February (lower guarded plots) and the middle of march (higher altitude plots). Spring with rainfall and moderate temperatures finishing with a cooler thermal sensation -the end of May, beginning of June-. Summer with low rainfall, concentrated in storms, many sunny days. The temperature wasn't really high due to the sea breeze, late veraison and pausing ripening of the grape, and the star of autumn with south wind. The vegetative cycle has been closed in the best conditions, lack of disease in the vineyards, very healthy leaf mass. Harvest was carried out in great conditions and the salinity of the grape has been extraordinary.

Selected harvest in the oldest vineyards from **Artatxu** place: **soils of shales and clayey marls.**

### Grape varieties.

100% Hondarrabi zuri.

### Production area.

Oldest plots of Artatxuzahar.

### Harvest time.

October 1st. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

### Wine elaboration.

Selected manual picking of well formed clusters. Destemming and short maceration. Made from the free-run juice. Fermentation with yeasts from the vineyard inside french oak barrels of light toast, aging with its lees for 4 months. Bottled in may 2019. Longer aging in the bottle.

*Alcoholic content:* 12,95% vol.

*Total tartaric acidity:* 7,65% g/l.

*Ph:* 3,12

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

*Total sulphurous:* 70 mg/l.

**Elaboration volume:** 2.600 bottles of 75 cl.

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



# ONDAREA

**DONIENE  
GORRONDONA**  
TXAKOLINA



## 2019

### TASTING

**Sight:** Yellow straw.

**Nose:** Aromas of good intensity. The influence of the sea is notorious. Light ripen citrics and subtle anise. Result of the rest with lees and fermentation in oak barrel such as brioche, bakery and wood. Evolving aromas like honey and light milk chocolate hints.

**Mouth:** Broad and complex wine, with great acidity and a long finish. Citrics notes form the variety and some other sweeter like pear and anise. Wood presence. Oiliness from the lees, brioche and toasted bread.

It's an elegant wine, silky and complex that holds the acidity and freshness of the grape variety and the plot.

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:** 2023-2028.

**Service temperature:** 13-15° C.

