



## 2019

### Climatology and plant cycle.

Drier and cooler winter than usual, sequence of clear days, pruning was done in optimal conditions. Early sprouting and uniform between the end of February (lower and guarded parcels) and the middle of March (higher altitude plots). Spring with rainfall and mild temperature ending with cooler thermal sensation -end of May, beginning of June-. Summer with low rainfall, concentrated storms, many sunny days. Temperature has not been high thanks to the sea breeze, late veraison and pausing ripening, and the start of autumn with south winds. The vegetative cycle closed up in the best conditions, lack of disease in the vineyards, healthy leaf mass. Harvest was carried out in really good conditions and the health of the grape has been extraordinary.

Selected harvest in the oldest plots of Bakio and Aldape, planted by mass selection. Clay soils and clay frank. Hondarrabi beltza.

### Grape variety.

100% Hondarrabi beltza.

### Production area.

Plots of Bakio, Aldape and old Parrales.

### Harvest.

October 13. 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.

*Alcoholic content:* 12,80% vol.

*Total tartaric acidity:* 5,7% g/l.

*Ph:* 3,8

*Reducing sugars:* : 1,3 g/l.

*Total sulphurous:* 17 mg/l.

**Elaboration volume:** 6.500 bottles of 75 cl., 180 bottles of 1.500 ml.

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



# BELTZA

**DONIENE  
GORRONDONA**  
TXAKOLINA



## 2019

### TASTING

**Sight:** Medium/medium-high violet colour.

**Nose:** Strong varietal notes with fruity hints, minerals and dirt.

**Mouth:** Medium body. The acidity rests well integrated with soft tannins. Great expression of the fruit and a base of herbaceous quality. Lingering varietal sensation and freshness.

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.

