

**DONIENE**
GORRONDONA**2022****Climatology and plant cycle.**

Early winter start, with persistent rains and low temperatures in late November and early December. Continuation of drier weather, typical winter temperatures and succession of sunny days. Good pruning conditions. Spring starts between the first and second week of March with sunny days and usual precipitation of the season. Flowering in very good conditions between the first and second week of June. The summer season starts earlier than usual with a succession of three heat waves: first in the third week of June, second in July and third in early August. These heat waves are not so evident in our area due to the influence of the breeze that enters in the afternoons from the sea. Consequently, the veraison starts on time in August 15th. Summer progresses with a lower rainfall rate than other years. Due to the entry of the south wind by the end of August, the ripening accelerates and the harvest begins as the earliest in our viticultural records.

Selected harvest in the first planted vineyards of the winery. Located on the south/southwest oriented slopes (area known as Basigo of Bakio, traditionally dedicated to the cultivation of the vine): Torrezar, Artatxuberri and Basartetxu are plots with clay soils, variegated marls and shales.

Grape varieties.

100% Hondarrabi zuri.

Production area.

Plots: Torrezar, Artatxuberri, Basartetxu y Ardanza.

Harvest time.

Between september 14 and september 25. Manual harvest and in boxes. The grape enters the winery within a maximum period of 3 hours.

Wine elaboration.

With a scope to express the soils and grape varieties. Destemming and short cold maceration. Made from the free-run juice. Winemaking separated by plots. Fermentation with yeast identified in our vineyards. Aging with lees in stainless steel tanks, for about six to nine months. Minimal use of sulfur. Blending of the plots in April 2023.

Alcoholic content: 13,14% vol.

Total tartaric acidity: 6,82% g/l.

Ph: 3,14

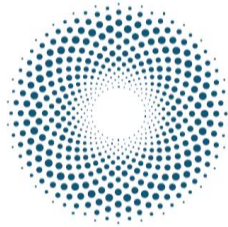
Reducing sugars: 3,4 g/l.

Total sulphurous: 68 mg/l.

Elaboration volume: 29.000 bottles of 75 cl., 500 bottles of 1.500 ml.

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





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2022

TASTING

Sight: Straw yellow color with green iridescence.

Nose: Subtle and complex varietal aromas. Herbaceous character (fennel and thyme), citric aromas and mineral hints.

Mouth: Crispy, fresh, glyceric and broad. Good body with a persistent bitter end.

It gains roundness and elegance during time in bottle.

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: Within 2-3 years after harvest. The wine evolves favorably.

Service temperature: 8-10° C.

