



**DONIENE
GORRONDONA**

2022

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TXAKOLINA

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.

Grape varieties

91% Hondarrabi zuri, 5% Hondarrabi zuri zerratia, 3% Munemahatsa and 1% Hondarrabi beltza.

Production area

Bakio, Bizkaia. D.O.Bizkaiko Txakolina. Euskadi.

Harvest Time

The harvest begins on September 12th and lasts until September 26th. The rain that falls for three days from that date, delays the completion of the harvest in the absence of collecting the highest plots. Manual harvest and boxed. The grapes enter the winery within a maximum period of three hours. Selection of the grapes in the vineyard itself.

Wine Elaboration

Destemming and extraction of the grape juice by pneumatic pressing. Elaboration by plots. Controlled fermentation at 18-20° C with yeasts from each plot. Slow kinetics with good preservation of aromas and finish with small amount of residual sugar. Stays with lees until bottling. Assembly of the tanks of different vineyard plots. Stainless steel tanks.

Alcoholic content: 12,5% vol.

Total tartaric acidity: 7,50% g/l.

Ph: 3,15

Reducing sugars: 3,8 g/l.

Total sulphurous: 60 mg/l.

Elaboration volume: 68.000 bottles of 75 cl.

Packaging: Cardboard boxes of 6/12 Rhin style bottles of 75cl. Technical cork stopper 1+1.





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TASTING

Sight: Pale yellow with green iridescence.

Nose: Aromas of fresh grass and eucalyptus. Citrus fruits such as lemon and a slight presence of minerality resulting from the influence of the Cantabrian Sea.

Mouth: Balanced fruitiness, medium volume and refreshing character. Sensations of citrus and fresh grass.

It is the maritime wine, fresh and vibrant which the "Txakoli" denomination is associated with in our area. Easy to drink, fruity and fresh acidity.

Recommended consumption: Up to one year following the harvest.

Service temperature: 8-10º C.

