



Climatology and plant cycle.

Drier winter than usual, established good conditions for pruning. Spring started soon as it's been happening the recent years, by the end of February the buds from the warmest and guarded vineyards had already sprouted. Spring with mild and sunny weather, the vines showed great blooming. The flowering began the first week of June, it happened in general with good weather and relatively fast. The hailstorm of June 16 damaged the eastern part of the plots from Basigo place but fortunately healed well. From that date to August 20 prevailed a cool weather, cloudy, humid but paradoxically with low rainfall, the vegetative cycle was delayed in some vineyards and the veraison was reached unequally between August 15 and September 5. The ripening season was sunny at its first stage and cooler at the end. Harvest escalated in three phases between September 24 and October 16, according to the ripening level of the plots and a climate with very cool temperatures for its season.

Selected harvest in the vineyard of Irimingorrieta. Planted in 2009, located in Zumetxaga place, it has an altitude of 250 m above sea level, south/southwest oriented. Very airy area and complex soils, poor and marked acidic character compound. Extreme soil composed of sandstones, with shale levels, limestone marls and ferruginous.



Grape varieties.

100% Hondarrabi zuri.

Production area.

Vineyard of Irimingorrieta.

Harvest time.

Between October 13 and 15. Manual harvest in boxes. The grape enters the winery within a maximum period of three hours.

Wine elaboration.

With a scope to express the soils and grape varieties. Destemming and cold short maceration. Made from the free-run juice. Fermentation with yeasts identified in our vineyards. Aging with lees in stainless steel tanks.

Spontaneous partial malolactic fermentation inside steel tank.. **The wine is made with no sulphur addition during process.**

Alcoholic content: 12,9% vol.

Total tartaric acidity: 9,5% g/l.

Ph: 2,92

Reducing sugars: 0,9 g/l.

Total sulphurous: 16 mg/l (from the vineyard itself)





Elaboration volume: 5.100 bottles of 75 cl.

Packaging: Cardboard boxes of 6 Bordeaux style bottles of 75cl. Natural cork stopper.

TASTING

Sight: Pale yellow lemon.

Nose: Sharp hazelnut aromas, with herbaceous and soft citrics base. Fruits like pear and red apple. Refreshing sea notes and wet wool.

Mouth: Complex wine, crispy, with a long finish and lingering freshness. Medium body and rounded thanks to the work with lees, as well as subtle notes of bakery. Presence of soft citrics. Marked acidity, salinity and light carbonic.

Recommended consumption: 2023-2026

Service temperature: 8-10° C.

