



2020

Climatology and plant cycle.

2020 is a year that stands out for its short dry winter; the vineyards located in the lowest part of Bakio sprouted the third week of february. Therefore spring started early and it has been characterized as being specially sunny with usual rainfall. Blooming came early by the third/fourth week of may, great conditions happened for a good setting. The vegetative cycle slowed down partly due to cool temperatures in the second half of june. Veraison though took place at the end of july. The samples for ripening control at the end of august indicated that the harvest was going to be brought forward only one week. However, september started with very sunny days, good day/night temperature gradient and with the arrival of the south wind during the second week harvest began september 14. The conclusion about the vegetative cycle is that it has been shortened five days compared to 2019.

Clusters from the places of Artatzuzahar, Panadiene and Iturriaga were selected, located in Bakio, vineyards mid altitude valley, with soils of complex clayey marls.

Grape variety.

100% Hondarrabi zuri.

Production area.

Plots of Artatzuzahar, Panadiene and Iturriaga.

Harvest time.

Between september 16 and september 24. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

Wine elaboration.

Manual harvest of selected clusters well formed. The grape enters the winery within a maximum period of three hours and then goes through a second selection before destemming. Cold maceration to obtain the most aromatic extraction. Made from the free-run juice, obtained without pressing the grape. Fermented with own yeasts found in the vineyards, aged with lees in stainless steel tanks for three months and eight more months aged in french oak barrels of 500 litres. Bottled in september 2021. Settled longer in bottle.

Alcoholic content: 13,28% vol.

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

Ph: 3,14

Total sulphurous: <65 mg/l.

Elaboration volume: 2.579 bottles of 75 cl and 100 bottles of 1500 ml.

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





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About the name.

This wine was named XX, in commemoration of the 20th anniversary of DONIENE GORRONDONA winery. 1994 was the year when the present owners began their journey into the recuperation of the Txakoli tradition in Bakio. It took twenty years to be able to make this evolving wine.

About the label.

The label is an image of the painting of Adolfo Guiard known as "El Aldeano de Bakio" ("The villager of Bakio"). The winery chose this picture for its artistic value. Adolfo Guiard is a classic in basque painting that brought the impressionism from Paris. Born in Bilbao, lived by the end of the XIX century in Bakio. He made this painting by petition of Ramon de la Sola as well as the "La Siega" and "De promesa" painting. The painting, that represents a rural scene in Bakio, was controversial for that time: it received recognition but also critics about the impressionist style and the use of color. Nowadays, the painting is exposed at the museum of Beautiful Arts in Bilbao.

Knowing all this, the winery reached the owner of the painting, through the museum of Beautiful Arts -at that moment, a descendant of Ramon de la Sota-, who allowed the use of the image for the label of this wine.

TASTING

Sight: Straw yellow with green lemon hints.

Nose: Fine and elegant aromas. Sweet characteristics such as fresh quince and catalan cream. Freshness from orange, herbs and licorice. Butterscotch and salty butter explosions.

Mouth: Broad and rounded wine, complex with a long finish. Presence of citrics like orange and grapefruit. Mainly, silky and salty textures. Well balanced between acidity and the wood.

A wine that lasts well and that will express attractive and marked tertiary aromas

We recommend to open the bottle 30 minutes before drinking.

Recommended consumption: 2023-2029.

Service temperature: 11-12° C.

