



**DONIENE  
GORRONDONA**  
TXAKOLINA

**2023**

### Climatology and Plant Cycle

Late winter start -around mid-January- relatively dry. The budding began on March 10th at the warmer plots. A dry spring with rain concentrated on heavy rainfall. The blooming went ahead by the end of May, with mild weather and great flower set. Green harvest was needed to regulate the yield and upgrade the quality of the grape. The veraison was also brought forward by the end of July. Summer went by with gentle weather and rising temperatures as the month of August progressed. The unusual heat, August 23rd and 24th caused burns on the bunches. The successive stormy and unstable weather, with intense rainfall, high humidity, and high temperature, quickened the beginning of the harvest. Hustling during harvest was the key to affront the adverse weather. Nonetheless, the yield went down by 30%. The year rounded up with 300 mm more of rain than usual.

### Grape varieties

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

### Production area

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

### Harvest Time

The harvest was carried out between September 11th and 27th. The first week, the earliest plots were harvested. The hailstorm of September 16th damaged some vineyards and therefore prioritized their picking, gaining time before the rot happened.

Manual harvest and in boxes. The picking team was formed by 24 members. 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 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:* 11,90% vol.

*Total tartaric acidity:* 7,60% g/l.

*Ph:* 3,12

*Reducing sugars:* 2 g/l.

*Total sulphurous:* 95 mg/l.

**Elaboration volume:** 45.000 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 touched with 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:** 8-10° C.

