



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 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.

September 22 and 26. 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 shor maceration. Made from the free-run juice. Fermentation with yeasts identified in our vineyards. Aging with lees in stainless steel tanks.

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

Alcoholic content: 12,8% vol.

Total tartaric acidity: 7,2% g/l.

Ph: 3,05

Reducing sugars: 2,2 g/l.

Total sulphurous: 13 mg/l (from the vineyard itself)





Elaboration volume: 6.500 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 and dried fruit, with herbaceous and soft citrics and grilled apple base. Fruits like pear and refreshing sea notes.

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 and dried fruit. Soft presence of citrics. Marked acidity.

Recommended consumption: 2024-2027

Service temperature: 8-10° C.

