



2021

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.

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 seven more months aged in french oak barrels of 500 litres. Bottled in september 2022. Settled longer in bottle.

Alcoholic content: 12,80% vol.

Total tartaric acidity: 7,83% g/l.

Ph: 3,19

Reducing sugars: 3,9 g/l.

Total sulphurous: 96 mg/l.

Elaboration volume: 2.680 bottles of 75 cl and 54 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. Freshness and minerality characterize this vitange. Sweet notes of 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: 2024-2030.

Service temperature: 11-12° C.

