

## **APARDUNE 2022**

### **Climatology and plant cycle**

2022 harvest. The wine is made with 70% Hondarrabi zuri and 30% Munemahatsa, from Artatxu vineyard, in Bakio. This wine has been aged with its lees in stainless steel tanks, prior to ferment (second) in the bottle, with the purpose of gaining roundness and refinement in mouth to be able to blend the bubble in its structure.

### **Grape variety and production area**

70% Hondarrabi zuri.  
30% Munemahatsa.  
Plots of Artatxu, Bakio.

### **Harvest time**

Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

### **Wine elaboration**

By the traditional method of second fermentation inside bottle: at the beginning of 2023 the base wine was bottled in order to gain the upcoming bubbles. The bottles have been stocked in Rime with low light conditions for their aging and refinement for at least 21 months. During this time, besides the second fermentation and bubble gain, the wine acquires structure and refinement through the natural decomposition of the lees that acted in the first phase (AF). By setting it on the Rime, the solid particles rest at the neck of the bottle and finally they are pushed out by disgorgement, the final cork is placed in bottle and the end product is labelled. Every task is made by hand. The first bottles were disgorged by the end of November 2024 and the last bottles will be probably disgorged by the end of 2025. It's named Brut Nature because there's no sugar added after disgorgement, but the same sparkling wine as expedition liqueur, "0 dosage".

**Alcoholic content:** 12,3% vol

**Total tartaric acidity:** 7,01 g/l

**Total sulphurous:** 78 mg/l

**Ph:** 2,99

### **Elaboration volume**

3.000 bottles of 75 cl

### **Packaging**

Cardboard boxes of 6 bottles of 75cl



## **Tasting / First disgorgement**

**Sight:** Light yellow with green hints.

**Nose:** Elegant and subtle wine. Green apple, fennel and herbaceous notes. Faithful expression of the freshness of the coast of Bakio, the variety and the soils.

Undeniable trend towards aromas of bottle fermentation such as hazelnut, nuts and notes of bakery, walnut and brioche, which will evolve slowly and positively.

**Mouth:** Soft and fine bubbles. Apple, herbs and balanced and stinging acidity. Creamy and persistent in mouth., with presence of apple peel.

Evolution towards nuts, hazelnut and subtle notes of brioche and biscuit.

APARDUNE means sparkling in basque.

## **Recommended consumption**

Present and the next three years

## **Service temperature**

5-8° C.

