

BELTZA 2022

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 oldest vineyards of Bakio and Aldape, planted by mass selection. Soils of clay and frank clay.

Grapes varieties and production area

100% Hondarrabi beltza.

Plots of Bakio, Aldape and old Parrales.

Harvest time

September 23. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

Wine elaboration

Scoped towards the expression of the soils and the grapes. Destemming and short cold maceration. Fermented with yeasts found in the vineyards themselves, emptying the tank right after the alcoholic fermentation finishes and soft pressing. Spontaneous malolactic conversion. Minimal use of sulfur. Bottle in april 13, 2023.

Alcoholic content: 12,64% vol

Reducing sugars: ≤1 g/l

Total tartaric acidity: 4,98 g/l

Total sulphurous: 27 mg/l

Ph: 3,6

Elaboration volume

8.500 bottles of 75 cl., 120 bottles of 1.500 ml.

Packaging

Cardboard boxes of 6/12 Bordeaux style bottles of 75cl.



Tasting

Sight: Strong violet with shiny hints.

Nose: Fresh fruit like plum and berries. Reminders of dirt, herbs and green bell pepper. Notes of violet, licorice and lavender. Freshness of eucalyptus and wet wool.

Mouth: Medium body, subtle intensity and moderate finish. Presence of herbs, green bell pepper and wet dirt. Marked acidity and soft and balanced tanins the makes it easy to drink, refreshing and savory for an appetizer or to pair with fish.

This wine has several published reviews (Wine Advocate, Decanter, Spanish Wine Lovers, The Wines from Northern Spain, Peñin, etc.) and is a benchmark for the winery and the area.

Recommended consumption

2-3 years after harvest. The wine continues to evolve favorably for longer time.

Service temperature

12-14° C.

