

## **DONIENE 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.

Selected harvest in the first planted vineyards of the winery. Located on the south/southwest oriented slopes (area known as Basigo of Bakio, traditionally dedicated to the cultivation of the vine): Torrezar, Artatxuberri and Basartetxu are plots with clay soils, variegated marls and shales.

### **Grapes varieties and production area**

100% Hondarrabi zuri.

Plots: Torrezar, Artatxuberri, Basartetxu and Ardanza.

### **Harvest time**

Between september 15 and september 26. Manual harvest and in boxes. The grape enters the winery within a maximum period of 3 hours.

### **Wine elaboration**

With a scope to express the soils and grape varieties. Destemming and short cold maceration. Made from the free-run juice. Winemaking separated by plots. Fermentation with yeast identified in our vineyards. Aging with lees in stainless steel tanks, for about eight months. Minimal use of sulfur. Blending of the plots in february 2024.

**Alcoholic content:** 12,65% vol

**Reducing sugars:** 2,74 g/l

**Total tartaric acidity:** 7,80 g/l

**Total sulphurous:** 98 mg/l

**Ph:** 3,14

### **Elaboration volume**

24.500 bottles of 75 cl., 404 bottles of 1.500 ml.

### **Packaging**

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



## Tasting

**Sight:** Straw yellow color with green iridescence.

**Nose:** Subtle and complex varietal aromas. Herbaceous character (fennel and thyme), citric aromas and mineral hints.

**Mouth:** Crispy, fresh, glyceric and broad. Good body with a persistent bitter end. It gains roundness and elegance during time in bottle.

***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

Within 2-3 years after harvest. The wine evolves favorably.

## Service temperature

8-10° C.

