

HO.BE 2019

Climatology and plant cycle

2019 began with a drier and colder winter than usual, a sequence of clear days. Pruning was carried out under optimal conditions. Early and uniform sprouting between the end of February (low and sheltered plots, such as Aldape) and mid-March (higher altitude plots). Spring with rains and mild temperatures ending with cooler thermal sensation -late May, early June. Summer with little rainfall, concentrated in storms, many sunny days. The temperatures were not high thanks to the sea breeze, late veraison and slow ripening of the grapes with entry into autumn with winds from the south. The vegetative cycle ended in the best conditions, absence of disease in the vines, very healthy leaf mass. **The harvest was carried out in very good conditions and the health of the grapes was extraordinary.**

Selected harvest in the **Aldape vineyard**. Plot of 0.9 Ha planted in 2012 by mass selection. Hondarrabi beltza*. Plot with mother rock of ophite of the Triassic period, the clay-sandy loam soil loses depth towards the descending part, where the limiting horizon is more evident with levels higher than 40% of clay. This soil limitation **positively** influences the vine: its vigour is more contained, the soil-plant-yield balance is reached at an early age and facilitates a good and uniform maturity of the grape. The grapes to produce HO.BE are collected in this lower part of the vineyard.

Grape variety and production area

100% Hondarrabi beltza.

Vineyard of Aldape. Bakio, Bizkaia. D.O.Bizkaiko Txakolina. Euskadi.

Harvest time

13th of October. Manual harvesting and boxes, the selection is mostly done at the foot of the vineyard. The grapes enter the winery within a maximum period of 3 hours.

Wine elaboration

Oriented towards the scope of the expression of soils and variety. Destemming and brief cold maceration. Fermentation with own yeasts identified in our vineyards, devatting at the end of the AF and gentle pressing. Spontaneous malolactic conversion. Refinement in large French oak barrels for four months and subsequent stay in stainless steel tank. Bottling in September 2021. Minimum use of sulphur.

Alcoholic content: 12,80% vol

Reducing sugars: ≤1 g/l

Total tartaric acidity: 5,20 g/l

Total sulphurous: 29 mg/l

Ph: 3,80

Production volume

2.500 bottles of 75 cl.

Packaging

Cardboard boxes of 6 Burgundy style bottles of 75cl. Natural cork with 1 by 1 system (0 TCA).



Tasting

Sight: Ruby wine of medium high layer.

Nose: Wild aromas: wet earth, dry orchard, dry grass, reminiscences of red fruit and plum.

Mouth: Mouth feel with good acidity and volume, nettle and dried herbs. The ripe tannins leave a final sensation of chocolate and ink, while remaining to be a fresh wine.

May contain natural precipitates.

Recommended consumption

From today to 2028*. The wine evolves favourably in the bottle.

*Being the first vintage, there is not enough time lapse available, although the ageing potential of Hondarrabi Beltza is already contrasted in the first red of the winery, BELTZA.

Service temperature

16-18° C.

Meaning of HO.BE

The name HO.BE is a play on words. They are the first syllables of the compound name of the absolute protagonist grape variety in this wine: HONDarrabi BELtza. At the same time HOBE means BETTER in Basque. This wine is the result of our honest ambition to deepen the knowledge of this unique variety, its skills in the field and winery.

Hondarrabi Beltza

The variety is really a compendium of genetically close castes. The vinegrowers of Bakio have always differentiated between "Berdexa Baltza" and "Berde sarie" among others. The identification studies carried out by the Provincial Council of Bizkaia and specialists in vine genetics such as Guy Villamoz conclude that it is close to the Cabernet Franc variety. Jancis Robinson and Pedro Ballesteros do not hesitate to affirm that Hondarrabi Beltza is an archaic Cabernet Franc from the family of biturica varieties.

