

## ONDAREA 2020

### Climatology and Plant Cycle

2020 is a year that stands out for its short dry winter; the vineyards located in the lowest part of Bakio sprouted the third week of february. Therefore **spring** started early and it has been characterized as being specially sunny with usual rainfall. **Blooming** came early by the third/fourth week of may, great conditions happened for a good setting. The vegetative cycle slowed down partly due to cool temperatures in the second half of june. **Veraison** though took place at the end of july. The samples for ripening control at the end of august indicated that the harvest was going to be brought forward only one week. However, september started with very sunny days, good day/night temperature gradient and with the arrival of the south wind during the second week harvest began september 14. The conclusion about the vegetative cycle is that it has been shortened five days compared to 2019.

Selected harvest in the oldest vineyards from **Artatxu** place: **soils of shales and clayey marls.**

### Grapes varieties and production area

100% Hondarrabi zuri.

Oldest plots of Artatxuzahar.

### Harvest time

September 20th. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

### Wine elaboration

Selected manual picking of well formed clusters. Destemming and short maceration. Made from the free-run juice. Fermentation with yeasts from the vineyard inside french oak and chestnut barrels of light toast, aging with its lees for 4 months. Bottled in may 2019. Longer aging in the bottle.

**Alcoholic content:** 13,50% vol

**Reducing sugars:** 3,50 g/l

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

**Total sulphurous:** 70 mg/l

**Ph:** 3,10

### Elaboration volume

3.400 bottles of 75 cl, 105 bottles of 1.500 ml.

### Packaging

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



## Tasting

**Sight:** Yellow straw.

**Nose:** Aromas of good intensity. The influence of the sea is notorious. Light ripen citrics and subtle anise. Result of the rest with lees and fermentation in oak barrel such as brioche, bakery and wood. Evolving aromas like honey and light milk chocolate hints.

**Mouth:** Broad and complex wine, with great acidity and a long finish. Citrics notes form the variety and some other sweeter like pear and anise. Wood presence. Oiliness from the lees, brioche and toasted bread. It's an elegant wine, silky and complex that holds the acidity and freshness of the grape variety and the plot.

*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

2024-2029

## Service temperature

13-15° C.

