

## **GORRONDONA 2024**

### **Climatology and Plant Cycle**

Warm and windy winter, with rain concentrated in a few days. Spring seemed to come early in mid-February, however the weather cooled down until early April. Vegetative cycle marked by rain, greater amounts have accumulated than usual in this period. Cool and humid weather conditioned flowering, a long veraison period, and the harvest was expected to be late. The south wind came in very late, late October. Complicated but correct decision making, starting the harvest the first week of October, prioritizing the health of the grapes.

### **Grape varieties and production area**

91% Hondarrabi zuri.  
5% Hondarrabi zuri zerratia. Bakio, Bizkaia. D.O.Bizkaiko  
3% Munemahatsa. Txakolina. Euskadi.  
1% Hondarrabi beltza.

### **Harvest time**

The harvest was carried out between October 01st and 14th. Manual harvest and in boxes. The picking team was formed by 24 members. The grapes enter the winery within a maximum period of three hours. Selection of the grapes in the vineyard itself.

### **Wine elaboration**

Destemming and extraction of the grape juice by pneumatic pressing. Elaboration by plots. Controlled fermentation with yeasts from each plot. Slow kinetics with good preservation of aromas and finish with small amount of residual sugar. Stays with lees until bottling. Assembly of the tanks of different vineyard plots. Stainless steel tanks.

**Grado alcohólico:** 11,80% vol

**Azúcares reductores:** <3 g/l

**Acidez total tartárica:** 7,75 g/l

**Sulfuroso total:** <100 mg/l

**Ph:** 3,20

### **Elaboration volume**

44.000 bottles of 75 cl.

### **Packaging**

Cardboard boxes of 6/12 Rhin style bottles of 75cl. Technical cork stopper 1+1.



## Tasting

**Sight:** Pale yellow with green iridescence.

**Nose:** Aromas of fresh grass and eucalyptus. Citrus touched with a slight presence of minerality resulting from the influence of the Cantabrian Sea.

**Mouth:** Balanced fruitiness, medium volume, and refreshing character. Sensations of citrus and fresh grass.

It is the maritime wine, fresh and vibrant which the "Txakoli" denomination is associated with in our area. Easy to drink, fruity and fresh acidity.

## Recommended consumption

Up to one year following the harvest

## Service temperature

8-10° C.

