

ONDAREA 2021

Climatology and Plant Cycle

Drier winter than usual, marked great conditions for pruning. Spring started early like it's been in the recent years, by the end of february the buds of the warmer and more sheltered vineyards had already sprouted. Mild and sunny weather during spring, the plots showed good blooming. Flowering began the first week of june, in general with good weather conditions and relatively quick. The hail storm of june 16 damaged the easternmost oriented plots of Basigo place that fortunately healed well. From this date to august 20 the weather was cool, cloudy and humid, but paradoxically little precipitation, the vegetative cycle was delayed in some vineyards and the veraison was reached unevenly between august 15 and september 5. The ripening season was sunny in the first stage and cooler in the final stretch. Harvest was staggered in three stages between september 24 and october 16, following the ripeness of the plots and with a climate of very cool temperatures for that time.

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

October 08th. 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 2022. Longer aging in the bottle.

Alcoholic content: 13% vol

Reducing sugars: 4,50 g/l

Total tartaric acidity: 8,20 g/l

Total sulphurous: 80 mg/l

Ph: 3,09

Elaboration volume

3.150 bottles of 75 cl, 102 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. Mineral aromas and fresh sensations, show a cooler year.

Mouth: Broad and complex wine, with great acidity and a long finish. Citrics notes form the variety and others 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 from the influence of the ocean, the grape variety and the plot.

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



Recommended consumption

2025-2030

Service temperature

13-15° C.

