

ONDAREA 2022

Climatology and Plant Cycle

Early winter start, with persistent rains and low temperatures in late November and early December. Continuation of drier weather, typical winter temperatures and succession of sunny days. Good pruning conditions. Spring starts between the first and second week of March with sunny days and usual precipitation of the season. Flowering in very good conditions between the first and second week of June. The summer season starts earlier than usual with a succession of three heat waves: first in the third week of June, second in July and third in early August. These heat waves are not so evident in our area due to the influence of the breeze that enters in the afternoons from the sea. Consequently, the veraison starts on time in August 15th. Summer progresses with a lower rainfall rate than other years. Due to the entry of the south wind by the end of August, the ripening accelerates and the harvest begins as the earliest in our viticultural records.

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 Artatzuzahar.

Harvest time

September 19th. 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 2023. Longer aging in the bottle.

Alcoholic content: 13,36% vol

Reducing sugars: 3,60 g/l

Total tartaric acidity: 7,20 g/l

Total sulphurous: 114 mg/l

Ph: 3,14

Elaboration volume

3.776 bottles of 75 cl, 100 bottles of 1.500 ml.

Packaging

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



Tasting

Sight: Straw yellow with bright tones.

Nose: Aromas of good intensity. The influence of the sea is very distinctive. Soft, ripe citrus notes and subtle anise. The lees aging and barrel fermentation are evident, with a light touch of brioche and wood. Mineral aromas and very fresh sensations.

Mouth: It is a broad, complex wine with good acidity and a long finish. The ripe citrus notes of the variety are evident, along with subtler hints of pear and anise. Presence of oak. Saline notes. Creaminess from the lees, with touches of brioche and toasted bread. An elegant, silky, and complex wine that preserves the acidity and freshness of its maritime influence, its place of origin, and its winemaking process.

This wine has several published reviews (James Suckling Top100 2024 Spain, Wine Advocate, Decanter, Spanish Wine Lovers, The Wines from Northern Spain, Peñín, etc.) and is a benchmark for the winery and the area.

Recommended consumption

2025-2030

Service temperature

13-15° C.

