

GORRONDONA 2025

Climatology and Plant Cycle

We moved from a windy, rainy autumn to a colder winter than in 2024, with 2–3 days of frost. An early spring, with the first budbreak on February 20 in lower sheltered parcels. Budburst became widespread by mid-March, uniform, but with limited flowering in some plots. Flowering took place between May 19 and 25, with good fruit set. Downy mildew was low in our vineyards, thanks to the strategy defined by our transition to sustainable and organic viticulture. The summer was sunny, with three periods of heat in late July and mid-August, but with no damage due to the moderating influence of the sea breeze. Veraison was early and uniform, between July 25 and August 15. Early September sampling indicated an advanced harvest. The harvest was very healthy, with uniform ripeness and good acidity. We are once again making the full range of our wines. The musts showed very clean, expressive aromas, and natural fermentations progressed well.

Grape varieties and production area

91% Hondarrabi zuri.

5% Hondarrabi zuri zerratia.

3% Munemahatsa.

1% Hondarrabi beltza.

Bakio, Bizkaia. D.O.Bizkaiko
Txakolina. Euskadi.

Harvest time

Harvest took place from September 15 to 29, in two stages. The first, from the 15th to the 20th, covered early-ripening parcels and part of the red grape crop for HO.BE. The second, from the 25th to the 29th, focused on higher-altitude and later-ripening parcels.

Hand-harvested in small 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.

Winemaking

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.

Alcohol: 11,90% vol

Residual sugar: 2,1 g/l

Total tartaric acidity: 7,40 g/l

Total SO₂: 65 mg/l

Production volume

34.500 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.

