

IRI 2023

Climatology and plant cycle

Late winter start -around mid-January- relatively dry. The budding began on March 10th at the warmer plots. A dry spring with rain concentrated on heavy rainfall. The blooming went ahead by the end of May, with mild weather and great flower set. Green harvest was needed to regulate the yield and upgrade the quality of the grape. The veraison was also brought forward by the end of July. Summer went by with gentle weather and rising temperatures as the month of August progressed. The unusual heat, August 23rd and 24th caused burns on the bunches. The successive stormy and unstable weather, with intense rainfall, high humidity, and high temperature, quickened the beginning of the harvest. Hustling during harvest was the key to affront the adverse weather. Nonetheless, the yield went down by 30%. The year rounded up with 300 mm more of rain than usual.

Selected harvest in the vineyard of Irimingorrieta. Planted in 2009, located in Zumetxaga place, it has an altitude of 250 m above sea level, south/southwest oriented. Very airy area and complex soils, poor and marked acidic character. Extreme soil composed of sandstones, with shale levels, limestone marls and ferruginous.

Grape varieties and production area

100% Hondarrabi zuri. Vineyard of Irimingorrieta.

Harvest time

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

Winemaking

With a scope to express the soils and grape varieties. Destemming and cold shor maceration. Made from the free-run juice. Fermentation with yeasts identified in our vineyards. Aging with lees in stainless steel tanks. **Spontaneous and complete malolactic fermentation** inside steel tank.. **The wine is made with no sulphur addition during process.**

Alcohol: 12,24% vol

Reducing sugars: <1,7 g/l

Total tartaric acidity: 6,60 g/l

Total SO2: From the vineyard itself

Ph: 3,23

Elaboration volume

5.468 bottles of 75 cl.

Packaging

Cardboard boxes of 6 Bordeaux style bottles of 75cl. Natural cork stopper.



Tasting

Sight: Pale yellow lemon.

Nose: Sharp hazelnut aromas and dried fruit, with herbaceous and soft citrics and grilled apple base. Fruits like pear and refreshing sea notes.

Mouth: Complex wine, crispy, with a long finish and lingering freshness. Medium body and rounded thanks to the work with lees, as well as subtle notes of bakery and dried fruit. Soft presence of citrics. Marked acidity.

Recommended consumption

2026-2029

Service temperature

8-10° C.

