

XX 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.

Clusters from the places of Artatzuzahar, Panadiene and Iturriaga were selected, located in Bakio, vineyards mid altitude valley, with soils of complex clayey marls.

Grape variety and production area

100% Hondarrabi zuri.

Plots of Artatzuzahar, Panadiene and Iturriaga.

Harvest time

Between september 14 and 17. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

Wine making

Manual harvest of selected clusters well formed. The grape enters the winery within a maximum period of three hours and then goes through a second selection before destemming. Cold maceration to obtain the most aromatic extraction. Made from the free-run juice, obtained without pressing the grape. Fermented with own yeasts found in the vineyards, aged with lees in stainless steel tanks for three months and seven more months aged in french oak barrels of 500 litres. Bottled in september 2023. Settled longer in bottle.

Alcohol: 13,50% vol

Total tartaric acidity: 6,8 g/l

Total SO₂: 70 mg/l

Ph: 3,08

Production volume

3.350 bottles of 75 cl and 44 bottles of 1500 ml.

Packaging

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



Tasting

Sight: Straw yellow with green lemon hints.

Nose: Fine and elegant aromas. Freshness and minerality characterize this vitange. Sweet notes of fresh quince and catalan cream. Freshness from orange, herbs and licorice. Butterscotch and salty butter explotions.

Mouth: Broad and rounded wine, complex with a long finish. Presence of citrics like orange and grapefruit.

Mainly, silky and salty textures. Well balanced between acidity and the wood.

A wine that lasts well and that will express attractive and marked tertiary arom

Recommended consumption

2026-2032

Service temperature

11-12° C. We recomend to open the bottle 30 minutes before drinking.

About the name.

This wine was named XX, in commemoration of the 20th anniversary of DONIENE GORRONDONA winery. 1994 was the year when the present owners began their journey into the recuperation of the Txakoli tradition in Bakio. It took twenty years to be able to make this evolving wine.

About the label.

The label is an image of the painting of Adolfo Guiard known as "El Aldeano de Bakio" ("The villager of Bakio"). The winery chose this picture for its artistic value. Adolfo Guiard is a classic in basque painting that brought the impressionism from Paris. Born in Bilbao, lived by the end of the XIX century in Bakio. He made this painting by petition of Ramon de la Sola as well as the "La Siega" and "De promesa" painting. The painting, that represents a rural scene in Bakio, was controversial for that time: it received recognition but also critics about the impressionast style and the use of color. Nowadays, the painting is exposed at the museum of Beautiful Arts in Bilbao.

Knowing all this, the winery reached the owner of the painting, through the museum of Beautiful Arts -at that moment, a descendant of Ramon de la Sota-, who allowed the use of the image for the label of this wine.

