

**DONIENE  
GORRONDONA**  
TXAKOLINA

**Lipar\***

**\* In poetic basque: an instant, a brief moment, a fragment of the infinite, a blink of an eye, like life itself.**

**Lipar is the new wine of Doniène-Gorrondona Txakolina.  
An encounter, an emotion, a feeling.  
A second that lingers.**

**Lipar is also our reinterpretation of a historical wine style from this region and of Hondarrabi Beltza.**

*«Azken finean gure bizitza  
mugagabearen lipar bat  
besterik ez da...» \**

Kirmen Uribe



\* After all our life / is nothing more than an instant of the infinite...

Kirmen Uribe

**ROSÉ | 2024**

**Aldape vineyard.**

**Saignée of destemmed Hondarrabi Beltza grapes.  
Fermented and aged for 9 months in large chestnut casks.**

**590 bottles of 75cl.**

**Naturally stabilized, May contain sediment.**

**Alcohol: 12% vol**

**Residual sugar: < 1 g/l**

**Total tartaric acidity: 6 g/l**

**Total SO<sub>2</sub>: < 25 mg/l**

**Ph: 3,6**

**Packaging:**

**Cardboard boxes of 6 Burgundy  
style bottles of 75 cl.**

**Drinking window:**

**3 to 4 years after Harvest.**

**The wine develops positively in bottle.**

**Service temperature:**

**12-14° C**

**Best enjoyed while listening to:  
Jóhann Jóhannsson: The Radiant City**



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*Climate and growing season*

Warm and windy winter, with rain concentrated in a few days. Spring seemed to come early in mid-February, however the weather cooled down until early April.

Vegetative cycle marked by rain, greater amounts have accumulated than usual in this period. Cool and humid weather conditioned flowering, a long veraison period, and the harvest was expected to be late. The south wind came in very late, late October. Complicated but correct decision making, starting the harvest the first week of October, prioritizing the health of the grapes.

*Harvest*

Harvest took place on October 12th. Hand-harvested in small crates. The grapes arrive at the winery within three hours of picking. The grape was selected directly in the vineyard.

*Tasting*

Sight: Pale salmon-straw hue, low to médium intensity.

Nose: Initially reserved, gradually revealing aromas of lightly confit red fruit.

Palate: Medium-bodied, subtle intensity and moderate finish. Herbal varietal notes, green pepper and wet earth, enhanced by marked acidity and soft, balanced tannins. Its minerality makes it refreshing and easy to drink, great as an aperitif or as pairing.

