

DONIENE 2024

Climatology and Plant Cycle

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.

Selected harvest in the first planted vineyards of the winery. Located on the south/southwest oriented slopes (area known as Basigo of Bakio, traditionally dedicated to the cultivation of the vine): Torrezar, Artatzuberri and Basartetxu are plots with clay soils, variegated marls and shales.

Grapes varieties and production area

100% Hondarrabi zuri.

Plots: Torrezar, Artatzuberri, Basartetxu and Ardanza.

Harvest time

Between October 5 and 8. Manual harvest and in boxes. The grape enters the winery within a maximum period of 3 hours.

Wine elaboration

With a scope to express the soils and grape varieties. Destemming and short cold maceration. Made from the free-run juice. Winemaking separated by plots. Fermentation with yeast identified in our vineyards. Aging with lees in stainless steel tanks, for about eight months. Minimal use of sulfur. Blending of the plots in May 2025.

Alcoholic content: 12,37% vol

Reducing sugars: 5,5 g/l

Total tartaric acidity: 9,34 g/l

Total sulphurous: 128 mg/l

Ph: 3,15

Elaboration volume

15.531 bottles of 75 cl., 252 bottles of 1.500 ml.

Packaging

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



Tasting

Sight: Straw yellow color with green iridescence.

Nose: Subtle and complex varietal aromas. Herbaceous character (fennel and thyme), citric aromas and mineral hintches.

Mouth: Crispy, fresh, glyceric and broad. Good body with a persistent bitter end. It gains roundness and elegance during time in bottle.

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

Recommended consumption

Within 2-3 years after harvest. The wine evolves favorably.

Service temperature

8-10° C.

