

BELTZA 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 oldest vineyards of Bakio and Aldape, planted by mass selection. Soils of clay and frank clay.

Grapes varieties and production area

100% Hondarrabi beltza.

Plots of Bakio, Aldape and old Parrales.

Harvest time

September 27. Manual picking in boxes. The grape enters the winery within a maximum period of three hours.

Wine elaboration

Scoped towards the expression of the soils and the grapes. Destemming and short cold maceration. Fermented with yeasts found in the vineyards themselves, emptying the tank right after the alcoholic fermentation finishes and soft pressing. Spontaneous malolactic conversion. Minimal use of sulfur. Bottle in June, 2024.

Alcoholic content: 12,54% vol

Reducing sugars: ≤1 g/l

Total tartaric acidity: 5,50 g/l

Total SO₂: <40 mg/l

Ph: 3,7

Elaboration volume

7.683 bottles of 75 cl., 64 bottles of 1.500 ml.

Packaging

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



Tasting

Sight: Strong violet with shiny hints.

Nose: Fresh fruit like plum and berries. Reminders of dirt, herbs and green bell pepper. Notes of violet, licorice and lavender. Freshness of eucaliptus and wet wool.

Mouth: Medium body, subtle intensity and moderate finish. Presence of herbs, green bell pepper and wet dirt. Marked acidity and soft and balanced tanins the makes it easy to drink, refreshing and savory for an appetizer or to pair with fish.

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

Recommended consumption

3-4 years after harvest. The wine continues to evolve favorably for longer time.

Service temperature

12-14° C.

