

BODEGA DONIENE GORRONDONA - DESIGNATION OF ORIGIN "TXAKOLI"

TECHNICAL DATA SHEET DONIENE TXAKOLI WHITE WINE FERMENTED IN BARREL



Designation of Origin: Txakoli

Vineyards: With selected grapes from the best vineyards in the area. They are located at sea level and were planted in 1.987. The most important are Panadine, Iturriaga and Torrezar.

Grape variety: 100% Hondarrabi Zuri

Harvest time: Between 1 and October 10. Harvest is by hand and placed in boxes. The grapes come into the cellar in a maximum of 3 hours and passes through a second selection before "despalillado" (grape cleaning)

Climate: The area has a microclimate characterized by mild temperatures, with no frosts and abundant rainfall.

Elaboration: Cryo maceration to obtain the maximum concentration of aromas. It is made from the must "lagrima" obtained without pressing the grapes. Fermentation in new French oak barrels of different toast and aging on lees for 4 months

Production Performance: 20.000 liters / between 6.000 to 8.000 kilos per hectare

Recommended use: From the moment of harvest

Tasting notes: Bright yellow color. Powerful nose with ripe fruit notes that highlights the sweet spices, creamy and herbal notes. The palate is rich, flavorful and yet very fresh, round and elegant.

Analytical data:

Alcoholic strength: 13,50% vol.

Optimal consumption temperature: 10 to 12 °.

Gastronomy: Perfect with turbot, squid, cheese, foie gras and meat dishes.



Awards: 2.013 - 90 Points "Peñin Guide" Doniene White wine fermented in barrel (2.012)

Other information:

12 Units per box
60 Boxes per pallet
720 Units per pallet