

BODEGA DONIENE GORRONDONA - DESIGNATION OF ORIGIN "TXAKOLI"

TECHNICAL DATA SHEET DONIENE TXAKOLI WHITE WINE



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.

Grape variety: 100% Hondarrabi Zuri

Harvest time: Between 15 and October 21. Harvest is by hand and placed in boxes. The grapes come into the cellar in a maximum of 3 hours.

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

Elaboration: Cold maceration, cleaning and selection of the grapes. It is made from flower must. Fermentation was controlled at 16 °C for 3 weeks. The wine is aged on lees in stainless steel tanks with cold stabilization.

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

Recommended use: Two years after the harvest

Tasting notes: Straw yellow with green hues. In nose has a subtle and complex varietal flavor: apple, pineapple, citrus and fennel. The palate is broad, satiny and very round. It has a long and bitter finish, very characteristic of the variety. The harvests of 2012 and 2013 are the most recommended for consumption in the year 2014.

Analytical data:

Alcoholic strength: 12,50% vol

Tartaric total acidity: 6,75 g/l

Reducing sugar: 2,5 g/l

Optimal consumption temperature: 15 to 17 °.

Gastronomy: Perfect with seafood, molluscs, fatty fish and grilled fish, rice and white meat.

Presentation: Natural cork



Awards: 2.014 - 92 Points Parker Doniene White wine (2.013)

Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet

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