

BODEGA DONIENE GORRONDONA - DESIGNATION OF ORIGIN "TXAKOLI"

TECHNICAL DATA SHEET GORRONDONA TXAKOLI RED WINE



Designation of Origin: Txakoli

Vineyards: The winery has its own vineyards and also WITH an agreement with five small producers with very old vines. Most are trellised vines although there are still low vines. These vineyards were planted in 1932.

Grape variety: 100% Hondarrabi Belza.

Harvest time: Between 15 and October 25. 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: Controlled temperature fermentation with different indigenous yeasts, following the guidelines of environmental sustainability to accentuate the character of the variety and soil. Malolactic fermentation in late December and rests on lees in stainless steel tanks until the end of January.

Production: 4.000 bottles.

Recommended use: Until two years after the harvest.

Tasting notes: Violet color. Nose: It is complex very varietal with floral and mineral notes. Good acidity on the palate with soft tannins. Good expression of fruit and herbal background.

Analytical data:

Alcoholic strength: 13,50% vol.

Optimal consumption temperature: 14° C

Gastronomy: Appetizer. Perfect with meats



Awards:

2.014 - 90 Points Parker Gorrondona red wine (2.013)

Other information:

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