

BODEGA DONIENE GORRONDONA - DESIGNATION OF ORIGIN "TXAKOLI"

TECHNICAL DATA SHEET GORRONDONA 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: 85% Hondarrabi Zuri, 5% Munemahatsa and 10% other grapes.

Harvest time: Between 10 and October 20. 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: The cleaning process of the grape and extraction of the must by pneumatic pressing. Fermentation was controlled at 16 °C for 1 month. Blend of grapes from different vineyard plots in stainless steel tanks and cold stabilization.

Production: 50.000 liters.

Recommended use: 1 year after the harvest

Tasting notes: Straw yellow. The nose has aromas of apple, pineapple and herbal tones. In mouth is fresh, lively, well balanced and with a great acidity.

Analytical data:

Alcoholic strength: 11,50% vol

Tartaric total acidity: 8,0 g/l

Reducing sugar: 3,0 g/l

Optimal consumption temperature: 8-10° C

Gastronomy: Appetizer. Perfect with seafood and fish

Presentation: Natural cork



Awards: 2.014 - 91 Points Parker Gorrondona White wine (2.013)

Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet