

HIRUZTA TXAKOLINA TINTO 2017



This is a modern style red Txakoli made from the Hondarrabi Beltza grape grown at the winery's own vineyards in Hondarribia, Basque Country.

DENOMINATION OF ORIGIN: Getariako Txakolina

VINEYARD: The winery's own 14 ha. vineyard is located in the surroundings of the winery itself, at the foothills of Jaizkibel Mountain. It is oriented towards the mid-day sun which protects it from the wind and damp of the nearby Cantabrian sea, thereby enjoying excellent sunshine. Trellis grown vineyard using double Guyot training system. Plantation layout: 2,60 x 0,90 (4200 strains/hectare). Soil with a thick bedrock layer and clayish marly.

VARIETY: 100 % Hondarribi Beltza

HARVEST: 2017

TYPE: Red txakoli

ALCOHOL BY VOLUME: 12,5%

PROCESS: The grape is grown on the Hondarrabi Beltza vineyard plots, and it is picked and transported in small crates. Once the harvest is destemmed and crushed, it is fermented in stainless steel. After fermentation, the wine is transferred to barrels for malolactic fermentation. It remains in the barrels on its lees for 10 months until bottled. French oak barrels are used to preserve the fruit longer in the wine.

VINTAGE 2017: It began with a spring with higher average temperatures than in recent years, and much drier than usual. This led to the budding and flowering occurring almost one month in advance, such as the settling, which was at the beginning of June, approximately a month earlier than usual. Because summer was not very hot and there were many cloudy days, ripening was delayed and harvesting took place on the usual dates. This is a good vintage in terms of quality and quantity.

TASTING NOTES: Picota cherry colour with rich aromas of red and black fruits where strawberry and blackcurrant stand out over a balsamic background and fine vegetal notes. Very fresh on the palate with a balanced acidity, good passage through mouth and a long finish with abundant aromatic varieties.

GASTRONOMY: Mild and semi-cured cheeses, cured meats, white meats and pulse stew. Serving temperature: 15 -17°C. Store in a cool dark place free from strange smells. Ready to drink now and with good evolution in bottle for up to 2 years.