

HIRUZTA BASQUE BRUT NATURE

WINE TASTING SPEC SHEET

This original sparkling wine is made from Hondarrabi Zuri grapes grown at the winery's own vineyard and processed via the "méthode traditionnelle" at the winery itself.

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 1.20 (3.200 strains/hectare). Soil with a thick bedrock layer and clayish marly.

VARIETY: 100% Hondarrabi Zuri

HARVEST: Millésime 2016

TIPO: natural sparkling Brut Nature wine

ALCOHOL BY VOLUME: 12%

PROCESS: Starting with a white wine base made from the Hondarrabi Zuri grape variety grown in our own vineyards and processed at our own winery, this sparkling wine is produced bottle-for-bottle using the "méthode traditionnelle". Second fermentation takes place at a low temperature, followed by aging on lees in bottles for 14 months, which are subsequently placed on racks for riddling. These are also disgorged artisanally. No liqueur d'expédition is added due to the fact that this is a natural sparkling wine with no sugar added during disgorging (Brut Nature).

TASTING NOTES: Clean and bright. Pale yellow colour with greenish glints against the light. Release of fine bubbles and presence of abundant tiny rosaries with great persistence. Exquisite creamy sustained foam crown and islets covering a large part of the wine surface.

Intense white-fruit aromas (pear and apple) reach the nose, with underlying fennel and slight creamy, pastry hints, all highlighted by the effervescence of the natural carbonic gas.

It is highly balanced and fresh in the mouth, with a pleasant, sharp taste due to the carbonic gas and well-integrated acidity. Creamily pleasant to the palette with much body and structure, with fruit compote notes in the aftertaste. Long, aromatic finish.

GASTRONOMY: Appetisers, hors d'oeuvres, mild and lightly-cured cheeses, shellfish, fish, rice, pulses, white meat and desserts. Serving temperature: 5° to 8°C. Store in a well-ventilated cool dark place free from strange smells. Keeps well in the bottle for up to two years with bottle always in an upright position.

