

HIRUZTA ROSÉ BASQUE BRUT NATURE

WINE TASTING SPEC SHEET

This original sparkling wine comes from the Hondarrabi Zuri and Hondarrabi Beltza indigenous grape varieties grown at the winery's own vineyard and produced bottle-for-bottle according to 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: Hondarrabi Zuri and Hondarrabi Beltza

HARVEST: Millésime 2016

TYPE: natural sparkling Brut Nature wine

ALCOHOL BY VOLUME: 12%

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

TASTING NOTES: Clean and bright. Salmon pink colour. Release of very fine bubbles and abundant rosaries with great persistence. Sustained foam crown with an exquisite and creamy texture and islets covering a large part of the wine surface.

The nose shows intense aromas of red fruits (strawberry and redcurrant) with a background of blackcurrant, integrated with fine creamy and pastry touches, all accentuated by the effervescence of natural carbonic gas.

Balanced and fresh on the palate, with a pleasant sharp taste due to the carbonic gas with well-integrated acidity. Full-bodied, creamy and agreeable mid-palate, with pink grapefruit notes in the aftertaste. Long aromatic finish.

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

