

HIRUZTA ROSÉ 2018

WINETASTING SPEC SHEET



Hiruzta Rosé is a modern rosé Txakoli made from the Hondarrabi Zuri and Hondarrabi Beltz grapes grown at the winery's own vineyards in Hondarribia.

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: 50% Hondarrabi Beltza. 50% Hondarrabi Zuri.

HARVEST: 2018

TYPE: Rosé Txakoli

ALCOHOL BY VOLUME: 12%

PROCESS: Grapes selected for harvesting at the winery's Hondarrabi Beltza and Hondarribia Zuri vineyards, picked and transported in small crates. Destemming and crushing. Maceration in tank for 4 to 6 hours at a temperature of 8° to 10° C, followed by straining or bleeding (saignée) of the pink must. This pink must was subsequently mixed with the Hondarrabi Zuri white must. Once free from impurities the musts were fermented at a controlled temperature of between 16 and 18° C. Gentle clarification and stabilisation. Sterile bottling via amicrobic filtration.

VINTAGE 2018: Winter was cold and spring very rainy, which made the flowering and settling of bunches complicated, this latter taking place at the beginning of June. Summer was rather hot and dry, which led to good ripening. The grape picking started on its usual dates at the end of September. A good year in terms of quantity and very good in terms of quality.

TASTING NOTES: Redcurrant-pink colour with rich aromas of red and black fruits, such as strawberries, blackberries and black currants, over a citrus background and fine vegetal notes. Very fresh in the mouth with a balanced acidity accentuated by a hint of carbonic gas, offering a pleasing palate and a long, aromatic finish.

FOOD PAIRING: Appetisers, hors d'oeuvres, mild and semi-cured cheeses, shellfish, fish, rice, pulses, pasta, cold meats and white meat. Serving temperature: 8° to 10°C. Store in a well-ventilated cool dark place. Good development in the bottle for up to two years.