



HIRUZTA 2018

WINE TASTING SPEC SHEET

Hiruzta is a Txakoli wine that combines classicism and modernity. It is made from the Hondarrabi Zuri grape, grown in the winery's own vineyards in Hondarribia and fermented at its state-of-the-art facility. Produced in at an exceptional winery equipped with state-of-the-art technology.

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: 95% Hondarrabi Zuri. 5% Gros Manseng

HARVEST: 2018

TYPE: White txakoli.

ALCOHOL BY VOLUME: 12%

PROCESS: Grapes harvested and transported in small crates. Destemming and crushing followed by rinsing and soft pressing. Cold static settling of the first must at 8 to 10° C. Storage in tanks at a low temperature to maintain the naturally occurring carbonation. Gentle clarification and stabilisation. Sterile bottling and filtration though microbial stabilisation at a low temperature.

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: Clean and bright. Pale yellow colour with greenish glints against the light. When poured into the glass from a certain height, reveals the presence of tiny carbonation bubbles typically associated with this type of txakoli.

Intense aromas of white (pear and apple), citrus (grapefruit) and tropical (pineapple and passion fruit) fruits on the nose, all accentuated by the subtle effervescence of natural carbon dioxide gas.

Balanced and fresh in the mouth, it has quite a sharp taste with well-integrated acidity. Agreeable on the palate with hints of citrus and tropical fruits in the aftertaste. Long, aromatic finish.

FOOD PAIRING: Appetisers, hors d'oeuvres, mild cheeses, shellfish, fish, rice and pulses. Serving temperature: 8° to 10°C. Store in a well-ventilated cool dark place. Keeps in the bottle for up to two years. No aromatic defects whatsoever derived from the sealing system used.