

# HIRUZTA BEREZIA 2018

## WINE TASTING SPEC SHEET

**Hiruzta Berezia** is a contemporary-style Txakoli made from the Hondarrabi Zuri grape grown at the winery's own vineyards in Hondarribia. This Txakoli expresses the nature of the soil where the grapes are grown at the estate, which, together with the unique mild Atlantic climate, ensures a characterful and highly original wine that combines tradition with modernity.

**DENOMINATION OF ORIGIN:** Getariako Txakolina

**VINEYARD:** The winery's own 17 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:** 85% Hondarrabi Zuri. 15% Gros Manseng.

**HARVEST:** 2018

**TYPE:** White Txakoli aged on the lees.

**ALCOHOL BY VOLUME:** 13%

**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.

**PROCESS:** Grapes selected for harvesting at a small Hondarrabi Zuri vineyard with the finest maturing conditions and loaded into small crates. Destemming and crushing, followed by gentle pressing. Cold racking at 8/10 °C. Fermentation at a controlled temperature of between 16 and 18 °C. Aged on the lees in tanks for four months and stirred without aeration once a week. Gentle clarification and stabilisation. Sterile filtration and bottling.

**TASTING NOTES:** with a pleasant greenish, pale yellow colour, it has intense aromas of white fruit (apple), citrus (grapefruit), and also subtle floral hints. Very fresh in the mouth with a well-integrated acidity, and the full-bodied quality associated with this variety, enhanced by the ageing on the lees. Long, enveloping, aromatic and very persistent 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. Good development in the bottle for three to four years.

