

HIRUZTA

PARCELA N° 3

TXAKOLI 2015 LIMITED EDITION

WINE TASTING SPEC SHEET

PARCELA N° 3 is a vintage txakoli which reflects the character of our vineyard.

It comes from a very special plot, namely Plot N° 3.

The indigenous Hondarrabi Zuri grape grown on the winery's vineyards is the star of this plot, where the uniqueness of the Cantabrian climate acquires its fullest sense.

This wine takes its name from this plot which represents the essence of the HIRUZTA project. HIRU, which means 3 in Basque, and UZTA, which means harvest.

HIRUren UZTA, HARVEST OF THREE. The dream of a father and his 2 sons, Asensio, Txarli and Ángel Rekalde, which today has come true. 3 also refers to the number of years it has been aging on its lees.

The sum of these factors has left its imprint on this unique txakoli.

DESIGNATION OF ORIGIN: Getariako Txakolina.

VINEYARD: The winery's own 17 ha. vineyard surrounding it lies on the slope of Mount Jaizkibel. Its orientation towards the midday sun protects the vineyard from the wind and damp of the nearby Cantabrian Sea, and as such it enjoys excellent sunshine. Trellis grown vineyard using double Guyot training system. Plantation layout: 2.60 x 1.20 (3.200 strains/hectare). Soil with thick bedrock layer and clayish marly.

VARIETY: 100% Hondarrabi Zuri.

VINTAGE: 2015. Limited Edition. 1.317 bottles.

TYPE: White Txakoli left to rest on its lees with 3 years of tank aging.

ABV: 13%

PROCESS: Harvest selection in vineyard plot N° 3 of Hondarrabi Zuri with the best ripening conditions and grape collection in small crates. Destemming and crushing is followed by a gentle pressing. Cold debourbage at 8/10°C. Fermentation at a controlled temperature between 16° and 18°C. Left to rest on its lees with 3 years of tank aging, slowly maturing until its bottling without any clarification or stabilisation.

VINTAGE 2015: A good vintage in terms of quantity and quality with a relatively warm spring and little rain, favouring the flowering and settling of the bunches. An unsettled month of September starting out with cool temperatures to finish with good weather, which lengthened the ripening process resulting in a greater aromatic expression of the wines.

TASTING NOTES: As a result of the tank aging process, the wine shows its purity and integrity reflected in its great intensity and aromatic complexity. It offers a wide range of hints of white fruit confits such as apple, citrics like grapefruit and orange, dehydrated apricots, etc., and certain notes of kerosene and spices can also be appreciated.

Its strength in mouth, structure and length stand out.

Magnificent evolution in bottle, with reduced aging typical of a great wine.

FOOD PAIRING: Given its complexity and strength in mouth this wine can accompany grilled fish and both mildly seasoned fish and beef stews. Excellent with cured cheeses. Serving temperature: 8° to 10°C. Store in a well-ventilated cool dark place free from strange smells. Good evolution in the bottle for the next 3 to 4 years.

