

HIRUZTA ROSÉ 2019

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 Hondarrabia.

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: 50% Hondarrabi Beltza. 50% Hondarrabi Zuri.

HARVEST: 2019

TYPE: Rosé Txakoli

ALCOHOL BY VOLUME: 12%

PROCESS: Grapes selected for harvesting at the winery's Hondarrabi Beltza and Hondarrabi Zuri vineyards, picked and transported in small crates. Destemming and crushing. Maceration in tank for 4 to 6 hours at a temperature of 8°/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 2019: A vintage of great extremes, since it has been extremely warm, with a very dry winter, spring and summer, followed by a very damp autumn with very heavy rainfall. In June there were some frosts at the beginning of the month and very high temperatures at the end. All of the foregoing has affected the 2019 harvest, although not the quality, which is excellent thanks to the water accumulated from the prior autumn.

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.