



## WINE TASTING SPEC SHEET

# HIRUZTA TXAKOLINA RED 2019

This is a modern style red Txakoli made from the Hondarrabi Beltza grape grown at the winery's own vineyards in Hondarribia, Basque Country.

**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 Cuyot training system. Plantation layout: 2,60 x 0,90 (4200 strains/hectare). Soil with a thick bedrock layer and clayish marly.

**VARIETY:** 100 % Hondarrabi Beltza

**HARVEST:** 2019

**TYPE:** Red txakoli

**ALCOHOL BY VOLUME:** 12,5%

**PROCESS:** The grape is grown on the Hondarrabi Beltza vineyard plots, and it is picked and transported in small crates. Once the harvest is destemmed and crushed, it is fermented in stainless steel. After fermentation, the wine is transferred to barrels for malolactic fermentation. It remains in the barrels on its lees for 6 months until bottled. French oak barrels are used to preserve the fruit longer in the wine.

**VINTAGE 2019:** A vintage of great extremes, since it was an extremely warm year, 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 affected the 2019 harvest, although not the quality, which was excellent thanks to the water accumulated from the prior autumn.

**TASTING NOTES:** Picota cherry colour with rich aromas of red and black fruits where strawberry and blackcurrant stand out over a balsamic background and fine vegetal notes. Very fresh on the palate with a balanced acidity, good passage through mouth and a long finish with abundant aromatic varieties.

**FOOD PAIRING:** Mild and semi-cured cheeses, cured meats, white meats and pulse stew. Serving temperature: 15-17°C. Store in a cool dark place free from strange smells. Ready to drink now and with good evolution in bottle for up to 2 years.