

HIRUZTA BEREZIA 2019

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: 100% Hondarrabi Zuri.

HARVEST: 2019

TYPE: White Txakoli aged on the lees.

ALCOHOL BY VOLUME: 13%

2019 VINTAGE: A vintage of many extremes; 2019 was a very warm year, with a very dry winter, whilst autumn was very wet with very heavy rains. Spring and summer were also very dry. All this affected the quantity of the 2019 harvest. Despite that and thanks to the fact that the plant accumulated water from the previous autumn, the quality of the vintage was excellent.

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.

