

HIRUZTA PARCELA N° 3 BARREL AGED

BARREL AGED TXAKOLI 2020

LIMITED EDITION - 900 BOTTLES -

This Txakoli is the result of a highly special plot where the autochthonous grape is the protagonist. It is located in our own vineyards in Hondarribia, Basque Country, where the Atlantic climate uniqueness becomes imbued in its full meaning.

DESIGNATION OF ORIGIN: Getariako Txakolina

PLOT: Parcela N° 3 is set in a privileged spot. It is the oldest on the Hiruzta estate, facing south to obtain maximum hours of sunlight. The Hondarrabi Zuri grape was chosen out of this unique plot as the best ripened in the 2020 harvest, to produce a limited edition of 900 bottles of this exceptional wine. Upon aging in a French oak barrel, this Txakoli reflects the maximum expression of both the strength of the autochthonous Hondarrabi Zuri grape and this unique plot. The plot has a clay like soil arising from calcareous marlstones with fragments of limestone, and its surface is covered by sand from Mount Jaizkibel slopes.

VARIETY: 100% Hondarrabi Zuri.

VINTAGE: 2020. Limited edition - 900 bottles.

TYPE: Barrel aged white Txakoli.

ALCOHOL VOLUME: 13%

PROCESS: In order to respect the variety origin and characteristics of this wine, it remained 12 months on its lees in a 500 litre French oak barrel with acacia beds. After the barrel period, it was kept for a minimum of 12 months in the bottle prior to its release onto the market. It was bottled without any clarification or stabilisation.

VINTAGE 2020: A vintage which arrived a week ahead of the usual dates. A very dry year in comparison to the previous, yet with sufficient rain when most required, particularly after ripening onset, thereby achieving good maturation. Flowering was excellent and the grape set extremely well. As a result, we have an excellent 2020 vintage in terms of quality and quantity.

TASTING NOTES: Due to its aging process, this wine shows great aromatic complexity. Several white fruits, such as apple, or citric flavours, such as grapefruit, combined with spicy, balsamic and slightly smoked notes, can be appreciated. It stands out for its balance, smoothness and length in mouth. This Txakoli will evolve magnificently in the bottle for several years.

GASTRONOMY: Its complexity and strong flavour in the mouth makes it an excellent accompaniment for both grilled and casseroled fish, likewise not too highly seasoned meat. Ideal for mature cheese.

