



HIRUZTA ROSÉ 2022

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 Hondarribia.

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. Is oriented towards south 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). The plot has a clay like soil arising from calcareous marlstones with fragments of limestone.

VARIETY: 70% Hondarrabi Beltza. 30% Hondarrabi Zuri.

HARVEST: 2022

TYPE: Rosé Txakoli

ALCOHOL BY VOLUME: 12%

PROCESS: Grapes selected for harvesting at the winery's Hondarrabi Beltza and Hondarribia 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 2022: After a dry winter, spring brought the usual rains for the season including the odd snowfall at low altitudes, resulting in early onset of the bud break and blossoming together with a good ripening. Summer was one of the driest and hottest in recent decades. However, thanks to the spring and August rainfall, plants had sufficient reserves to achieve good ripening. The harvest began in September around 10 days earlier than usual in Hondarribia. The grapes reached the winery in perfect conditions with good grading and a slightly lower than usual acidity, enabling the production of well-balanced Txakolis with good body. Our 2022 harvest offers optimal performance with grapes of great quality.

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.